

# THE NATIONAL Provisioner

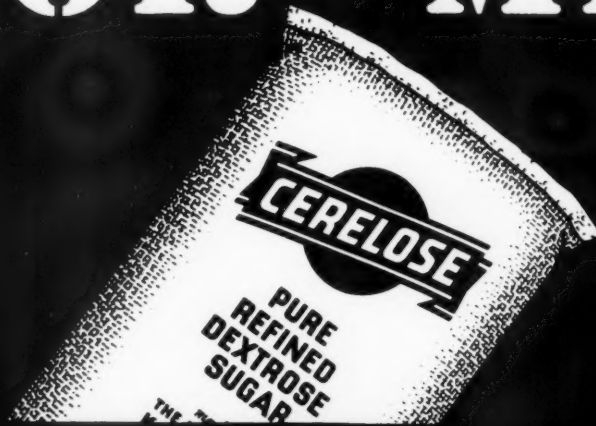
THE MAGAZINE OF THE  
Meat Packing and Allied Industries

Volume 99

AUGUST 20, 1938

Number 8

**THE SUGAR**  
*that helps to*  
*develop and retain*  
**COLOR in MEAT**



**CERELOSE**  
» PURE DEXTROSE SUGAR «

# MORE POUNDS PER HOUR -- -- MORE PROFIT PER POUND

. . . . The time you can save by installing a new Buffalo Silent Cutter means a bigger margin of profit on every pound of sausage you produce—and the cleaner, cooler cutting of the New Buffalo protects the protein value of the meat and increases the yield—another important profit factor.

Entirely new design and construction have made the New Buffalo lower and easier to work on. It requires less power and less floor space. The motor is mounted back of the cutter out of the way—away from moisture and flour. The Emptying Device is air operated—effortless and fast. The knife hood is lighter and the plug is quickly detachable. One man can easily raise the hood to clean or sharpen the knives.

Check the lifetime construction of the New Buffalo. Note the adjustable bowl supports that keep the bowl running smoothly and always in perfect adjustment. Consider the 4 heavy knife shaft bearings—and all the other cost reducing, lifetime Buffalo features.



## **BUFFALO SELF-EMPTYING SILENT CUTTER**

Three sizes: Model 70B—750-800 pounds capacity.  
Model 65B—550-600 pounds capacity. Model 54B  
—350-400 pounds capacity.

## **JOHN E. SMITH'S SONS CO.**

50 Broadway, Buffalo - 11 Dexter Park Ave., Chicago  
612 Elm St., Dallas - 5131 Avalon Blvd., Los Angeles

24	25	26	27	28	29	30	31

1938

AUGUST

1938

Monday

22

*Remember to order*  
**STANGE PORK SAUSAGE**  
**SEASONING**

*Ask them to develop*  
*Special Blend for us!*  
*We also need 2,000 Orange I*  
*Casing Color Tablets*

*Write:*

**WM. J. STANGE CO.**  
**2536 W. MONROE ST.**  
**CHICAGO, ILLINOIS**

# The National Provisioner

THE MAGAZINE OF THE MEAT PACKING AND ALLIED INDUSTRIES



MEMBER



Audit Bureau of Circulations  
Associated Business Papers

Official Organ Institute of American Meat  
Packers.

Published weekly at 407 So. Dearborn St.,  
Chicago, Ill., by The National Provisioner,  
Inc.

PAUL I. ALDRICH  
President and Editor

E. O. H. CILLIS  
Vice Pres. and Treasurer

★

Executive and Editorial  
Offices

407 South Dearborn Street  
Chicago, Illinois

Sales Offices

Western

407 So. Dearborn st., Chicago  
L. I. NORTON, Manager

Eastern

300 Madison ave., New York  
A. W. B. LAFFEY, Manager

Central

1060 Leader Bldg., Cleveland  
H. W. WERNECKE, Manager

Pacific Coast

1031 So. Broadway, Los Angeles  
NORMAN C. NOURSE, Manager

★

Yearly Subscription: U. S., \$3.00; Canada,  
\$4.00; foreign countries, \$5.00. Single copies,  
25 cents.

Copyright 1938 by The National Provi-  
sioner, Inc. Trade Mark registered in U. S.  
Patent Office. Entered as second-class matter,  
Oct. 8, 1919, at the post office at Chicago,  
Ill., under act of March 3, 1879.

★

## Daily Market Service

(Mail and Wire)

"THE NATIONAL PROVISIONER  
DAILY MARKET SERVICE" reports  
daily market transactions and  
prices on provisions, lard, tallow  
and greases, sausage materials,  
hides, cottonseed oil, Chicago hog  
markets, etc.

For information on rates and  
service address The National Pro-  
visioner Daily Market Service, 407  
S. Dearborn St., Chicago.

## In this Issue

	Page
RENDERING PLANT LAYOUT .....	17
Results Depend on Planning and Equipment	
PACKAGING IDEAS .....	20, 21
Packer Builds Volume on Convenience Appeal	
Counter Display Novelty	
MEAT PLANT LABORATORY .....	23
Equipment Needed and Its Cost	
MEAT PLANT REFRIGERATION .....	29
Lesson 3—How Heat Is Measured	
GOVERNMENT ACTIVITIES .....	24
Wage and Hour Work Starts	
AAA Tax Refunds Are Slow	
DEMAND KEEPS MEAT STOCKS LOW .....	33
PROCESSING POINTERS .....	25
Reclaiming Curing Pickle	
Sugar in New Type Hams	
PAINT IN THE PLANT—HOW IT SAVES MONEY .....	22
ACCIDENT PREVENTION—SOME SAFETY POINTERS .....	22
BUYERS' GUIDE—POINTS FOR PURCHASERS .....	26
NEWS OF TODAY AND YESTERDAY .....	54, 57

Classified Advertisements will be found on page 60.  
Index to Advertisers will be found on page 62.



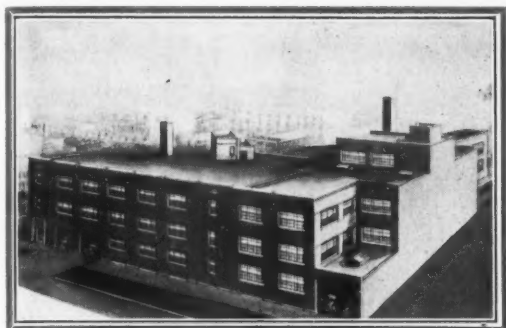
## IN EVERY ISSUE

MARKETS	Page		Page
Provisions and Lard .....	33	Hides and Skins .....	44
Tallow and Greases .....	41	Livestock Markets .....	50
Vegetable Oils .....	43	Closing Markets .....	45
MARKET PRICES—			
Chicago Markets .....	47, 49	Cash and Future Prices .....	38
New York Markets .....	49	Hides and Skins Prices .....	45
PROCESSING PROBLEMS .....	25	CHICAGO NEWS .....	54
REFRIGERATION .....	29	NEW YORK NEWS .....	57
FINANCIAL .....	31	RETAIL NEWS .....	58



# INVESTIGATIVE SCIENCE GOES ONE STEP FORWARD

# PRAGUE POWDER

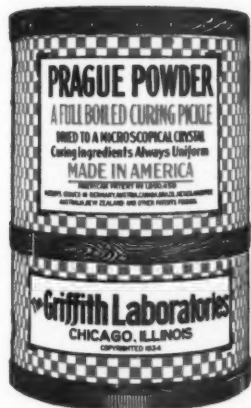
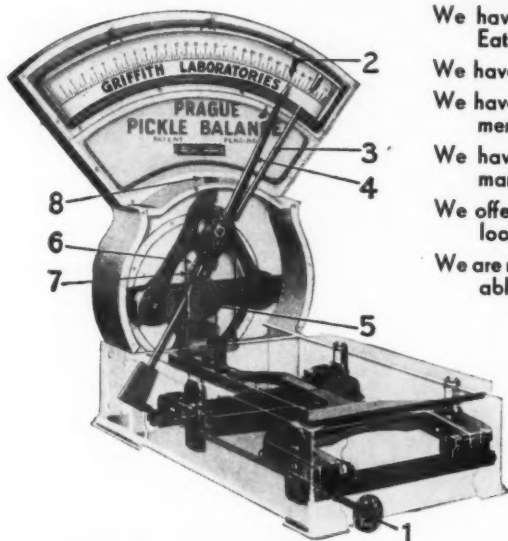


THE GRIFFITH LABORATORIES' CHICAGO FACTORY

We dedicate this enlarged building and equipment to the forward-looking meat packers.

Registered U. S. Patent Nos. 2054623, 2054624, 2054625, 2054626

## "An All-Purpose Cure"



We are meat curing specialists.

We have many years of practical experience in packinghouse problems.

We have ten years of artery pumping practice, making the "Ready to Eat" ham.

We have trained men in every department of packinghouse practice.

We have here the most effective working personnel and laboratory equipment in this or any other country.

We have here evidence of practical help to the meat industry, making many mechanical improvements.

We offer freely our help to any packer seeking information or assistance, looking for improved operative practice or new products.

We are making PRAGUE POWDER and PRAGUE POWDER Pickle available in every part of the world, making the "Safe Fast Cure" possible.

We are striving for perfection. We can now guarantee the percentage of pickle in each individual ham.

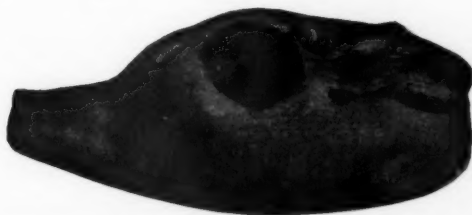
We have invented and are perfecting the BEST Percentage Pickle Scale in America.

We build the Big Boy Artery Pickle Pump line, costing from \$75.00 for the No. 7 to \$200.00 for the No. 4 and \$320.00 for the No. 3, and other sizes to suit your need.

We build a motor-driven Stringing Machine and many other mechanical helps to the meat industry. Stainless steel needles for all purposes.

**We are ready to extend our cooperative hand to any who call. "Let us reason together."**

10% Curing Pickle added to green weight made this Smoked Ham. \_\_\_\_\_ 100% out of Smokehouse.



## THE GRIFFITH LABORATORIES

1415-31 West 37th Street, Chicago, Illinois

Eastern Factory: 35 Eighth St., Passaic, N. J.

Canadian Factory and Offices: 1 Industrial St., Leaside, Toronto 12, Ontario, Canada

**HEAVY FALL KILL DEMANDS EFFICIENT EQUIPMENT  
ARE YOU PREPARED?**

**BOSS**

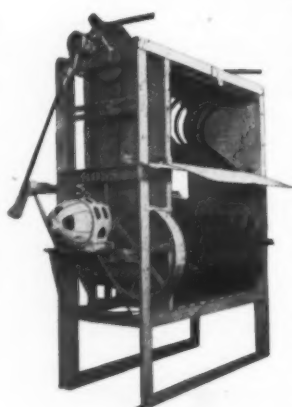
For  
**Best  
Of  
Satisfactory  
Service**



**BOSS**

For  
**Best  
Of  
Satisfactory  
Service**

**"BOSS" Jumbo Dehairer for Largest Plants**

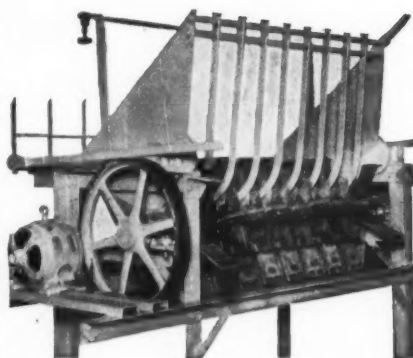


**"BOSS" Grate Dehairer  
for Medium Size Plants**

While we are sweltering in summer's heat, it is difficult to realize that autumn is almost at the door.

Just at the time when the heavier killing is done, hog slaughterers meet their greatest problem. The "hard hair" season is on!

Users of "BOSS" Dehairers do not need to worry. A careful check of the machine to see that it is in good operating order and replacement of belt scrapers that have lost their resiliency will restore their machines to the same efficiency for which the "BOSS" has been known for more than 22 years.



**"BABY BOSS" Dehairer  
for Smallest Plants**

**"BOSS" DEHAIRERS IN THEMSELVES MEET THE MOST RIGID INSPECTION DEMANDS**  
***No Additional Equipment is Required to Obtain Best Results***



**The Cincinnati Butchers' Supply Corporation**

824 Exchange Ave., U. S. Yards,  
Chicago, Ill.

**Mfr. "BOSS" Machines for Killing,  
Sausage Making, Rendering**

**FACTORY:**  
1972-2008 Central Ave.  
Cincinnati, Ohio

GENERAL OFFICE: 2145 Central Parkway, Cincinnati, Ohio

# FOR PERFECTION IN HAM FLAVOR, EYE APPEAL AND TEXTURE NEVERFAIL



TO THE PACKER WHO SAYS..

"... BUT WE  
ALREADY USE A  
FAST CURE..  
*SO WHAT?"*

*3 day*  
**HAM**  
CURE

**FAST - SELLING  
SAUSAGE LOAVES  
WITH MAYER'S  
SPECIAL SEASONING**

It's the flavor that brings re-  
orders for your summer meat  
specialties. Let us help you de-  
velop spice formulas exactly  
suited to the taste of your cus-  
tomers. Write us!

Like all good ideas, the short cure has spread fast. And like all new  
ideas, some degree of error has crept in with the truth.

It is true that housewives everywhere are enthusiastic about the  
new style hams. But already, at the country's meat counters,  
complaints are heard about "these tender hams falling apart when  
cooked," or that the hams when cut looked wet and soggy.

This lack of binding quality and excess moisture in the meat is in  
*no sense due to the fast cure*. It results when packers, too anxious  
for immediate profits, yield to the temptation of *overpumping*  
the hams.

That is why we have repeated so often: For uniformly satisfactory  
results, standardize on the NEVERFAIL 3-day Ham Cure, which  
specifies 10% pickle added. Besides consistently producing hams  
of superb color, texture and mildness, NEVERFAIL imparts to your  
product a unique *spiced* flavor, not obtainable with any other cure.

See for yourself! Let us make a demonstration in your own plant.  
Write us!

**WE LEAD . . . others must follow!**

**H. J. MAYER & SONS CO.**

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto . . . Canadian Plant: Windsor, Ontario

# 3 Smart Ideas

EACH ONE USING THE SALES POWER OF 100% VISIBILITY

**1** This sausage unit is packed in a shallow paper plate, sealed by a cover of printed Cellophane, carrying the brand name. Sausage is clean, protected.

**2** A handy container for re-use with a top of attractively printed Cellophane gives 100% visibility, fine display of the label, and protection to the sausage.

**3** A bag of printed Cellophane shows quality and color of the sausage meat, and gives sanitary protection, as well as good display of label.

*Country Style*

IN attractively printed Cellophane cellulose film, these sausage items of L. S. Briggs Co., Washington, D. C., take full advantage of Cellophane to promote *pick-up* sales and *repeat* business.

The sparkle of Cellophane adds a look of extra quality that implies the packer's pride in his product . . . helps command a better price. The 100% transparency of Cellophane lets the shopper *see* the sausage itself, its quality and color. At the same time, it gives the sausage sanitary protection. The brand name printed right on the Cellophane goes into the home . . . gives the high remembrance value that wins *repeat* sales.

## PACKAGING SERVICE

● One of our Field Representatives will be glad to help you with new package plans. No obligation. Just write: E. I. du Pont de Nemours & Co., Inc., "Cellophane" Division, Wilmington, Del.

**Cellophane**  
TRADE MARK

"Cellophane" is a trademark of E. I. du Pont de Nemours & Co., Inc.







# BRISGO\*

THAT  
IN A WORD ~~~

EXPLAINS WHY MANY **HOG PACKERS**, THIS YEAR,  
ARE VACATIONING LIGHT-HEARTEDLY AND FANCY FREE!

THEY CAN LEAVE THEIR "HOG DEHAIRING" TROUBLES AT HOME  
NO "NICKED PIG" VEXATIONS FOR THEM!  
NO "SINGEING" HEEBIE JEEBIES!  
NO "DEGRADING" ANXIETIES!

## BRISGO

SENDS THEM AWAY TO A HAPPY VACATION BECAUSE  
IT ELIMINATES ALL "HAIR REMOVAL" WORRIES AND  
SENDS THE PIGGIES OFF THE "DRESSING RAIL" TO A  
BIGGER AND BETTER PAYING MARKET BECAUSE  
**IT TAKES THE HAIR COMPLETELY OUT**  
EASILY, THOROUGHLY, AND ECONOMICALLY!

MAKE SURE OF A LASTING VACATION  
FROM "HOG DEHAIRING" WORRIES!  
YOU CAN FIND OUT BY USING THE COUPON

**HERCULES NAVAL STORES**

**HERCULES POWDER COMPANY**

Incorporated

910 Market Street, Wilmington, Delaware.



BRANCH OFFICES

CHICAGO .. NEW YORK .. ST. LOUIS .. SALT LAKE CITY ... SAN FRANCISCO ..



**HERCULES POWDER COMPANY**

INCORPORATED

910 Market Street,  
Wilmington, Delaware.

PLEASE SEND INFORMATION ABOUT **BRISGO**

Name \_\_\_\_\_

Company \_\_\_\_\_

Street \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

MM-14

\*Reg. U.S. Pat. Off. by Hercules Powder Company.





# Printed SYLPHRAP<sup>\*</sup> SYLVANIA CELLOPHANE for Dried Beef Wraps



CUDAHY BROTHERS CO. carefully protects its different brands of dried beef by wrapping them in a fully transparent sheet of printed SYLPHRAP-Sylvania cellophane. ¶ Why? Because it knows that SYLPHRAP has all the requisites for preserving the original freshness and flavor of the product, and

at the same time—being a fully transparent sheet—gives full display value to the product. ¶ Printed SYLPHRAP assists the dealer in building brand preference with the consuming trade. It will add prestige to your brands and assist you in increasing your sales. ¶ Write for the names of our printing converters.

<sup>\*</sup>Reg. U. S. Pat. Off.

*Manufactured since 1929 by*



## SYLVANIA INDUSTRIAL CORPORATION

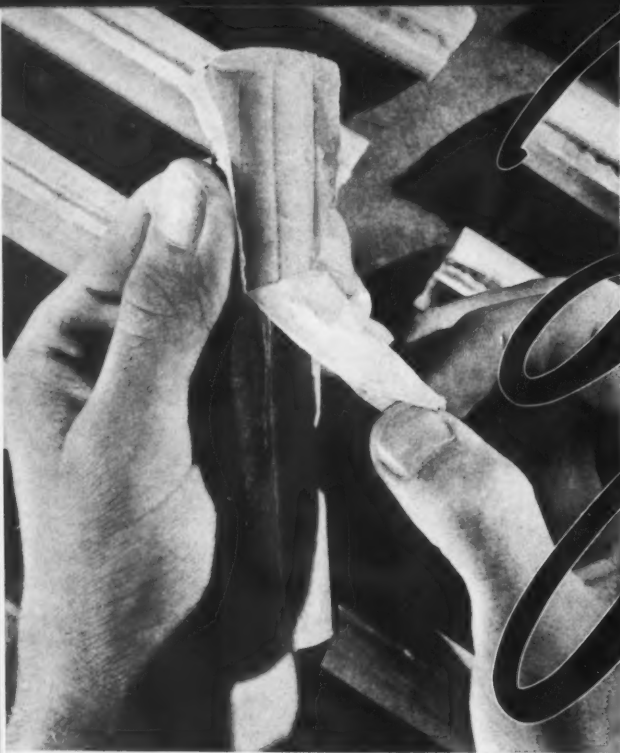
Executive and Sales Offices: 122 East 42nd Street, New York Works: Fredericksburg, Va.  
 BRANCH OFFICES: ATLANTA, GA., 78 Marietta Street • BOSTON, MASS., 201 Devonshire St. • CHICAGO, ILL., 427 W. Randolph St. • DALLAS, TEX., 809 Santa Fe Bldg. • PHILA., PA., 260 South Broad Street • PACIFIC COAST: Blake, Moffitt & Towne • Offices and Warehouses in Principal Cities • CANADA: Victoria Paper and Twine Co., Ltd., Toronto and Montreal

# **A METEOR HITS MILWAUKEE**



**SEE NEXT 3 PAGES**





# Zipp! Off

## and Cr

### Milwaukee

### Production before

#### Here's What Milwaukee Retailers Said:

Retailer No. 1—"My customers like Zipp Franks. My original order and several reorders have been sold very rapidly."

Retailer No. 2—"In all my experience, I've never seen a product with the sales appeal of the new Zipp Frank."

Department Store Meat Manager—"Any doubts I may have had about the sales appeal of this new product have certainly been answered by the fine sales record we have made this week."

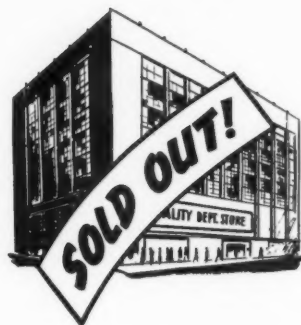
Retailer No. 3—"I sold more Zipp Franks one day than I sold the previous week of regular Franks."

Retailer No. 4—"The new Frank with a Zipper is just what my customers were looking for."

Department Store Executive—"The women in our store almost mobbed our demonstrator, trying to buy Zipp Franks. One girl sold more than a pound a minute—520 pounds in one day!"

Retailer No. 5—"I did not stock Zipp Franks the first few days they were introduced, but due to many requests I was forced to lay in a supply. I haven't been sorry."

Retailer No. 6—"I was one of the first to order Zipp Franks. I have done a heavy business all week."



Such remarkable a  
by a product with n  
so unique and diffi  
sausage producing  
part of the country

There never has b  
product the ZIPP  
quality desired by  
fers to sausage m  
bilities for treme

ZIPP Casing are e  
linking. sausage  
time. Capacity of  
three time. You c  
and every Frank

It is from two to f  
make Franks the

Write

IDENTIF

222 WEST

TEL

# This Milwaukee Sensation W

# OFF COMES THE SKIN!

an Creates City-Wide Sensation in  
waukee with Sales of Entire Week's  
n before 10:30 a.m.

h remarkable acceptance could only be gained  
a product with remarkable qualities—a product  
unique and different that it promises to change  
sage producing and consuming habits in every  
t of the country.

re never has been and never will be another  
duct like ZIPP! Not only does it have every  
quality desired by the American Public, but it of-  
fers to sausage manufacturers everywhere possi-  
bilities for tremendously increased profits.

Cannings are easier to stuff. There is no cost for  
ing. Sausage cooks and smokes in much less  
time. Capacity of smokehouses is increased up to  
100%. You get definite identification of each  
cure every Frank without extra operations.

from two to four cents cheaper per pound to  
the Franks the ZIPP WAY. Make us prove it!

**Write — Wire — Phone**

## IDENTIFICATION, INC.

222 WEST ADAMS STREET, CHICAGO

TELEPHONE STATE 1638



**FRANK WETTERLING**

Wetterlings, Inc., says:

### "MILWAUKEE ATE IT UP"

"Never in my entire experience have I seen a product with the sales appeal of ZIPP! Orders and reorders have been the greatest in the history of our business. ZIPP Franks were accepted with open arms by the housewives of Milwaukee and I feel sure this will be the case everywhere.

"WETTERLING Franks will be ZIPP Franks from now on."

# Will Now Grin the Nation!



## Father of Zipper Wiener Is Here



John James Persim, inventor of the zipper, is here.

To John James Persim, the zipper is a simple thing. It is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device. The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Revolution Breaks Out in Capital of Sausages

Wetting Leads Attack on Old-Fashioned Hot Dog, Decries Zipper Uniform for the Wiener

Revolution breaks out in the capital of sausages. The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Lowly Hot-Dog Now Fashionable, Dealers Informed Of All Things

MILWAUKEE, Aug. 16.—(AP)—A hot-dog, once a lowly street food, is now a fashionable item. Dealers in the National Association of Hot-Dog Dealers, Inc., are informed of all things. The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Newest Hot Dogs Zipper-Equipped

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Zipper Hot Dog —It's a Wow!



Kathy Conforti, Mayor's Wife, is seen with the zipper hot dog.

## 1934 Model Hot Dog Is Streamlined, Has Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Meat Dealers Show Streamlined Wiener, Equipped With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Just Zip and Eat



Kathy Conforti, Mayor's Wife, is seen with the zipper hot dog.

## Model Hot Dog Has a Zipper



Kathy Conforti, Mayor's Wife, is seen with the zipper hot dog.

# Acclaimed BY PRESS AND RADIO



Every city, village and hamlet now knows of this remarkable new development—the wiener with a Zipper! Newspapers, magazines, radio and newsreels have carried the news of this great development. People are talking about it everywhere. The air is charged with the excitement this unique product has created.

Be the first in your part of the country to present this, the greatest sensation in the entire history of the packing industry. This is something new and entirely different—a product that will revolutionize the sausage eating habits of the entire nation!

The Zipp Casing is a new dress for Franks that will give this product its rightful place on the American table! The meteor that hit Milwaukee will crash the nation!

The clippings on this page show in part what the American press thought of this epoch-making chapter in meat packing history. Todd Hunter, nationally famous news commentator for the Columbia Broadcasting System, heralded the arrival of this new product. And in addition, housewives heard the story of ZIPP WIENERS over 200 independent radio stations.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.

## Hot Dog With Zipper

MILWAUKEE, Aug. 16.—(AP)—The zipper is a device that has been used for centuries in one form or another. But it is not until the zipper was invented that it became a truly useful device.



**Zipp** OFF THE SKIN  
**ZIPP CASINGS**  
PAT. PENDING  
A PRODUCT OF IDENTIFICATION, INC., CHICAGO

so it goes  
By Richard S. Davis

The Latest Thing for Franchises  
FRANCHISES, and their way to begin.





## Mass Meeting of Canned Meats

"What our industry needs is more displays, so that no one in any city or town can go into any retail food store without being reminded of delicious meats in wide variety. Experience has proved that displays increase sales.

"We are meat's shock troops. Our hermetically sealed Canco protection will help our packers capture distribu-

tion and displays in every good outlet in America. We are the means by which women at all food store counters can be reminded every day to include meats in menus."

*Canco lithographed meat cans will always look inviting, fresh and clean. The metal surface can be lithographed so attractively and colorfully that grocers will be proud to put your cans "up front", where they will catch women's eyes.*



# AMERICAN CAN COMPANY

230 PARK AVENUE, NEW YORK, N. Y.

104 SOUTH MICHIGAN AVENUE, CHICAGO

111 SUTTER STREET, SAN FRANCISCO

WORLD'S LARGEST MANUFACTURER OF METAL AND FIBRE CONTAINERS



# Casings

## for every type of Sausage

**F**OR fresh sausage, cooked sausage, dry sausage—there is a complete selection of Armour casings available. These are casings of fine quality, perfectly processed. They are carefully selected and accurately graded.

*Come to Armour for the finest in*

- ★ BEEF CASINGS
- ★ HOG CASINGS
- ★ SHEEP CASINGS

Prices are *always* in line.

**ARMOUR AND COMPANY**  
*Chicago, U. S. A.*

# THE NATIONAL PROVISIONER

AUGUST 20, 1938

*The Magazine of the Meat  
Packing and Allied Industries*

## Rendering Plant Layout—

### Efficient Results Depend on Proper Planning and Equipment

**R**ENDERING plant design and layout is simple, compared with that of meat packing and sausage manufacturing plants. Equipment must be efficient—this is most important—though no great variety of complicated equipment is required. Operations are carried on in regular sequence. Problems of handling and interdepartmental transportation of raw materials and finished products, both during and after processing, are easily solved by

utilizing gravity and power-operated conveyors.

Efficient modern equipment for all operations of rendering is available, such as crushers, hashers, melters, presses, grinders, etc. The plant designer's job, therefore, is largely one of adapting the equipment to the particular situation, and planning the building and auxiliary apparatus for the convenient, speedy and economical handling of raw materials and finished products.

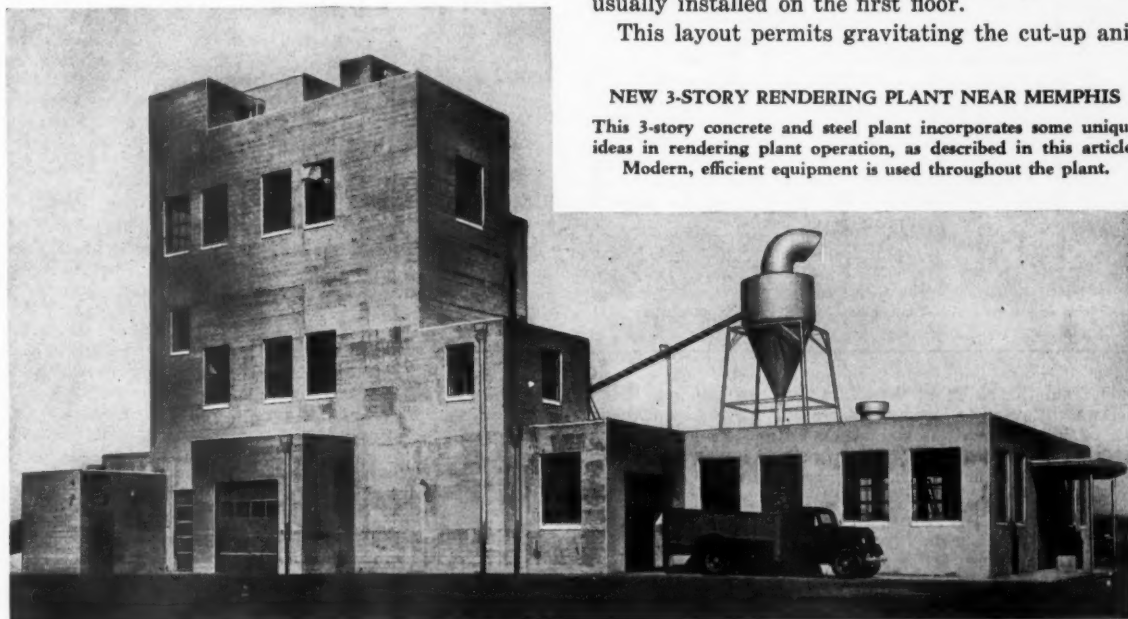
### Types of Layouts

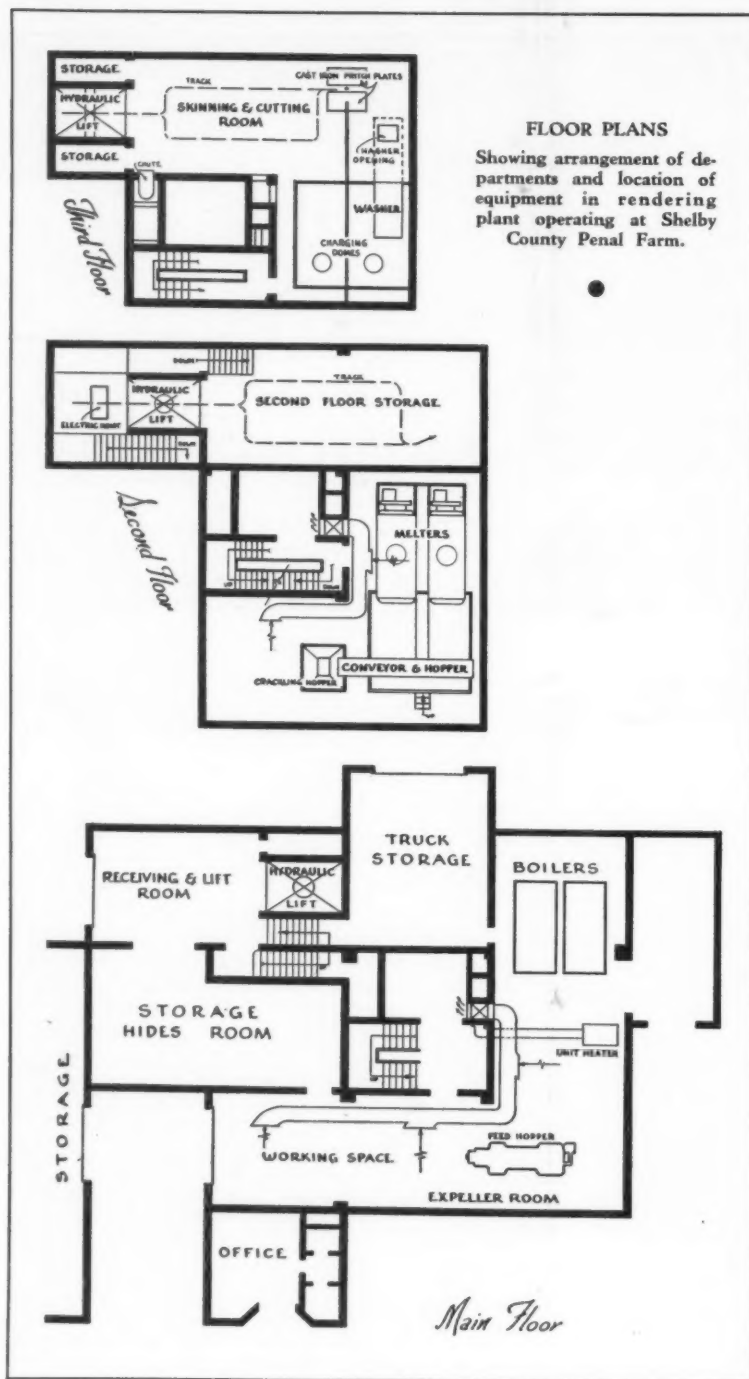
Modern rendering plants are frequently constructed two stories high, particularly when the volume of raw material available justifies the expense of the second story. In these plants the fallen animals are elevated to the second floor by hoists or on elevators. Here they are skinned and cut up and the sections dropped into the "hog" or directly into the melters. Melters and percolators, presses and crackling grinding and sacking equipment are usually installed on the first floor.

This layout permits gravitating the cut-up ani-

### NEW 3-STORY RENDERING PLANT NEAR MEMPHIS

This 3-story concrete and steel plant incorporates some unique ideas in rendering plant operation, as described in this article. Modern, efficient equipment is used throughout the plant.





imals from the skinning floor into the melters with a very low handling cost. Where labor would otherwise be required—as in handling drained cracklings from the percolators into the press, a drag conveyor can be used to advantage, particularly when the cracklings are pressed in an expeller. It is also quite common practice in two-story rendering plants to install a conveyor for moving pressed material from the

expeller to the crackling and sacking department. Hides are gravitated from the skinning floor to the hide cellar.

It is possible to reduce rendering costs still further—particularly the cost of handling cracklings on conveyors—by constructing the rendering plant three stories high. In such layouts skinning is done on the third floor, cooking on the second floor and pressing, grinding cracklings and sacking on the

first floor. In this case cracklings are gravitated from percolators into expeller, and the cost of power to operate the crackling conveyor is saved.

In other three-floor layouts pressing is done on the second floor, cracklings being elevated from percolator to expeller by a drag conveyor. Crackling grinding is then done on the first floor, the expeller cake being gravitated into the grinder.

Cost of power for operating crackling conveyors is not great, however, while the cost of adding a third floor may be considerable. It is only in localities where a large quantity of raw material is received, therefore, that the overhead expenses on the cost of a third story can be recovered in the saving in power cost to operate crackling conveyors. Where the situation warrants it a three-floor rendering plant has its advantages from cost and material-handling standpoints.

### Unique Details in New Plant

The 3-story reduction plant for processing fallen animals, recently placed in operation on the 3,000-acre Shelby County Penal Farm, 12 miles east of Memphis, Tenn., is one of a number of new rendering plants constructed this year. This plant has interesting details of design, some of which are said to have been used for the first time in a rendering plant.

Many of the building details which make this plant outstanding might be applied to any new rendering plant. Design innovations will be of interest to those renderers planning new plants, who hope some day to replace old buildings with new and modern ones, and to the many rendering plant owners who like to keep up-to-date on rendering developments. As an aid to a better understanding of the design and arrangement of this plant, floor plan sketches are here shown.

The building is of reinforced concrete and steel construction and is 100 per cent fireproof, no combustible materials entering into its construction. Window sashes are of steel, floors are of brick and all stairs, gratings, platforms, etc. are of metal. An elevator connects the second and third floors of the plant with the first floor receiving room.

### Eliminating Odors

Provisions for sanitation and odor elimination are considered by rendering men who have visited the plant to be the most modern ever provided in a building of this kind. Showers are provided for all workers, numerous drains keep floors in processing rooms free of standing water, and numerous windows provide an abundance of natural light. Dadoes of glazed tile are installed in all processing rooms and halls. Walls above the dadoes are plastered and painted with two coats of white gloss enamel.

An outstanding feature of this plant, however, is the ventilating system. This consists of a double inlet fan with a capacity of 44,880 cubic feet per minute and a duct system with outlets in



### PRESSING CRACKLINGS

In foreground is an Anderson duo-expeller, cracklings from which are of high quality, having low grease and high protein content. Grease content runs around 6.2 p.c. and protein 63 p.c. Cracklings are shovelled from percolators into screw conveyor which discharges into hopper connected with a chute feeding directly into expeller.

In background is one of two Kewanee gas-fired horizontal return tubular boilers used for generating steam for rendering and winter heating.

every room in the plant. Capacity of the system is sufficient to change the air in the plant every two minutes and in some rooms, where odors are most prevalent, air is changed every minute.

As will be seen from the accompanying illustration of the exterior of this plant, the area of the upper floors is less than the ground floor area. This simplifies lighting and ventilating problems, by making it possible to install windows on opposite sides of rooms. This view was taken from the rear.

### Processing Operations

The truck shown in the picture stands before the door of the receiving room. The ell at the left with the wide door is for truck storage. The small ell at the extreme left is the pump room. The one-story section at the right is used for grinding, sacking and storing cracklings. The photograph from which this illustration was made was taken before the building had been pointed up and painted.

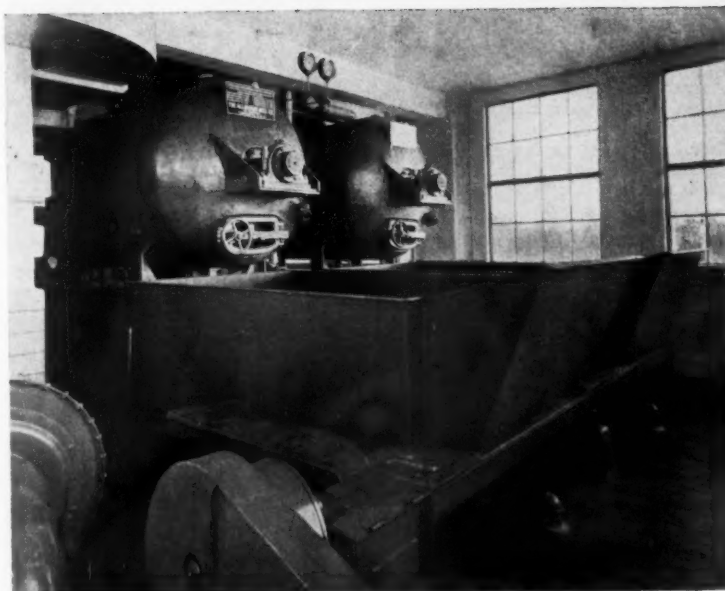
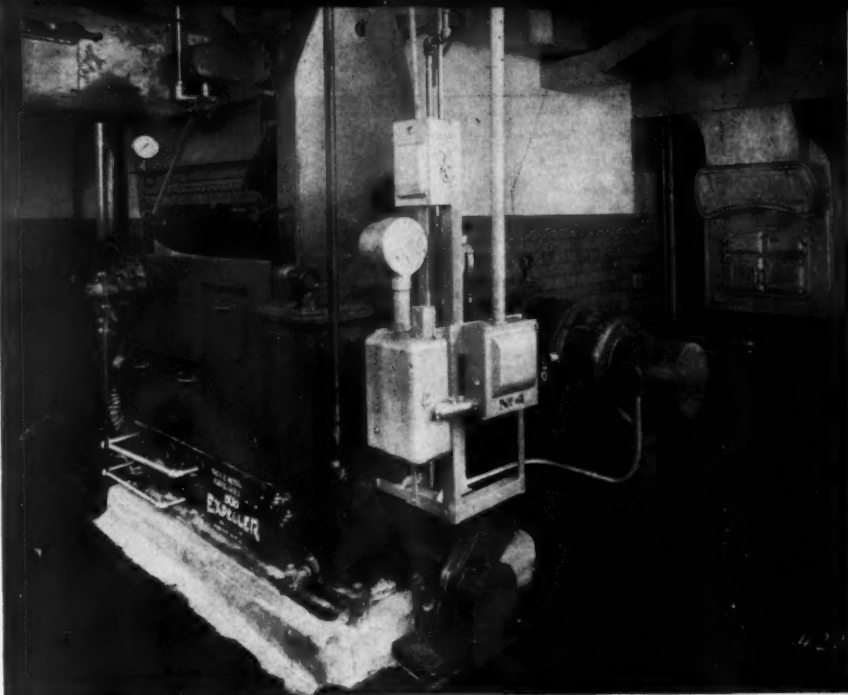
The floor plan of this plant (see opposite page) will enable the practical renderer to visualize just how operations are conducted. However, some explanation will aid in pointing out details of building, equipment and operations not shown or suggested by the plans.

Fallen animals are hoisted under cover to the skinning room, an arrangement which prevents staining exterior walls and creating an unsightly situation. Animals are lifted from the receiving truck with an electric hoist, deposited on an overhead rail in the receiving room, pushed onto the overhead rail in the elevator and carried to the skinning floor. From the elevator the animal is pushed onto one or another of the three storage rails in the skinning room.

### Skinning and Cutting Up

Water spray heads are installed above these storage rails, so that the animals may be washed before being lowered to the floor for skinning. A drop-off hook of the same type used to handle cattle in the packing plant is provided to lower the animals.

One skinning bed is used. Skinning is done in the manner usual in rendering plants, skinning knives, compressed air and a power-operated winch being used to remove the hide. The hide is dropped through a chute to the hide storage room on the first floor.



### TWO MELTERS HANDLE PLANT VOLUME

These two Allbright-Nell melters are installed on the second floor of the building. Each is 5 ft. by 10 ft. and will handle a charge in  $3\frac{1}{2}$  hours. Grease from percolators in foreground flows to a settling tank, and cracklings are shovelled into a hopper and pass over a magnetic separator before dropping into the Anderson duo-expeller on the first floor.

Carcasses are cut up only sufficiently for the pieces to pass through the melter-charging domes. Paunch manure is dumped through a chute into a cess pool and passes off into the ground through a 5-ft. ditch about 600 ft. long. The ditch can be easily extended whenever the ground may fail to take care of this waste.

Guts are dropped through a chute

into the hopper of a hasher and washer installed on charging floor, and after being hashed and cleaned are discharged onto the charging room floor at a location convenient for shoveling them into the melters. Charging room floor is about 7 ft. 6 in. lower than skinning room floor. Carcass parts are dropped from skinning floor to lower level.

(Continued on page 40.)



# MERCHANDISING MEAT

• News from the meat selling front

• Helps for meat manufacturers and dealers

## Combination Package

### Schroth Builds Volume on Convenience Appeal

**A**N EXPERIMENT in packaging, designed to make the housewife's shopping easier and more convenient, has worked out quite profitably for the J. & F. Schroth Packing Co. of Cincinnati, O.

The idea originated in the presumption that all individual members of a family do not have the same meat preferences. Dad, for example, may insist on crisp bacon and eggs for breakfast. Mother and the children, on the other hand, may prefer pork sausage, breakfast sausage or chipped dried beef at this meal.

The housewife's task of shopping and meal preparation is complicated when the family has a variety of meat prefer-

ences, and she is quite likely to welcome enthusiastically any innovation which eases these shopping and meal preparation burdens.

#### Convenience Appeal

The Schroth experiment, by better serving the purchaser, has increased profitable volume. It bears out the oft-repeated claim by smart meat merchandisers that it pays to consider the convenience factor in packages for meat products. Schroth executives believe the housewife would "go for" a combination of meat products in one container—a package that offered her the opportunity to secure by one purchase the meats with which to better meet her family's demands.

The idea is not entirely new in meat merchandising, it having been used with considerable success for cold cuts. But Schroth is the first packer, it is believed, to offer in one container a combination of meats that require cooking before serving.

Meats packaged in combination by Schroth include breakfast bacon, pork sausage meat, breakfast sausage and sliced dried beef. The individual products are prepared for sale in ½-lb. transparent cellulose wrapped packages and two packages are included in



ONE-POUND CARTON FOR COMBINATION MEATS

Schroth colors are bright yellow and dark red. A label in the same colors as the carton is attached to identify the contents, so that cartons may be used for varied combinations.

½ POUND  
SAUSAGE MEAT

½ POUND  
SLICED DRIED BEEF

1 POUND  
WIENER  
STYLE  
SAUSAGE

½ POUND  
BREAKFAST SAUSAGE

½ POUND  
SLICED  
BREAKFAST BACON

1 POUND  
SLICED  
BREAKFAST  
BACON

1 POUND  
BOCK WURST

#### PRODUCT LABELS

Some of the products packed in the Schroth universal carton are shown by these labels. Identification by labels instead of printing offers opportunity to make substantial savings in carton cost.

a carton, making a combined package with a net content of 1 lb.

### Popular Combinations

Combinations which have proved popular include the following:

Dried beef and breakfast sausage,  
Bacon and pork sausage meat,  
Bacon and breakfast sausage,  
Bacon and dried beef,  
Pork sausage meat and dried beef.

These combinations have been so successful that the plant's production and packaging facilities have been taxed to the utmost at times to supply the demand.

### How Carton Is Used

Carton used for meat combinations is printed in the company's standard colors of light yellow and deep red. It measures 8 $\frac{3}{4}$  ins. by 6 ins. in area and  $\frac{1}{2}$  in. deep. The products are placed side by side in the carton. In some cases a white cardboard strip is used to separate the packages. Other combinations are used without this dividing strip.

This combination package idea could be used by packers and sausage manufacturers with good success. Some combinations sell better than others—as Schroth discovered—depending on consumer taste preferences. The packer will have to do some experimenting, therefore, to learn which combinations are worth while producing, and which will not sell in sufficient volume to make it worth while to package them.

The first thought which will probably occur to the packer who may consider making this merchandising experiment is: "What about cartons? Can I afford to invest in containers for a number of different meat combinations before I know which combinations will sell and which will not?"

### Carton & Label Combination

Schroth largely eliminated possibilities of such a carton investment loss in an ingenious manner. Instead of having printed a number of different styles of cartons for the various meat combinations, the company purchased only one style of carton, without any printing to identify the contents, although space for this information was provided.

Gummed labels for the various meat combinations were provided. One of these placed on each carton in the space provided on the cover for this purpose, and it identifies the contents of the package just as successfully as if the information were placed on the carton at the time of its printing.

This universal carton and label idea worked so successfully in the case of meat combinations that Schroth has now extended it to packages of single items. The saving in carton cost has been considerable. Cartons without product names printed on them are now purchased in large quantities at the usual quantity discounts, so that the cost per 1,000 is less than would be the case if an equal number of containers

were bought printed for various meat and sausage items.

A Schroth carton with a label attached, and a number of the company's gummed labels used on this style of carton, are shown in the illustrations on page 20. Labels are printed in the same colors as the carton, the shades matching so perfectly that only close examination reveals that the product name is not printed on the box. For all purposes of identification, information and display, therefore, the carton with label attached serves all purposes that could be expected from a carton with product name printed on it.

### COUNTER DISPLAY NOVELTY

A catchy name on a counter display will introduce Armour's new Star brand Chix Leg Mix to millions of buyers. The combination shipping box and display stand shown in the accompanying illustration figures heavily in sales promotion plans. This corrugated shipping box becomes a counter display by the simple operation of folding a top panel up and folding a bottom panel down and under. The cans stay in the box while the change from shipping box to counter display is effected. "Drumsticks" is the appetite-awakening catchword boldly displayed on the top panel. The new Armour product is called "imitation chicken."

### WILSON'S HAM "DIVIDEND"

Seeking the potential meat market represented by its stockholders, their families and friends, Wilson & Co. has mailed out to its shareholders a novel "dividend" in the form of a three-ounce tin of deviled ham. The "dividend" was accompanied by a card describing the merits of the Wilson product and urging stockholders to "Taste it. . . Buy it often from your dealer." Other firms have used the mails to call attention of stockholders and employees to their products and to seek their cooperation in increasing sales. However, Wilson & Co. is believed to be one of the first to send a sample of its product to its stockholders.



CATCHY NAME INTRODUCES  
NEW FOOD PRODUCT

### PUSH DOG FOOD IN DOG WEEK

National Dog Week, to be observed from September 18 to 24, offers packers' sales departments a good opportunity to stage a merchandising drive on dog food. Working in cooperation with retailers, packer salesmen can arrange for special displays, dog shows, parades and other promotional events which will tie in with the occasion. A number of dog food manufacturers have planned special advertising for the week. With the public thinking, reading and talking about dogs, there is a good chance to increase dog food sales.

### PACKAGE FOR EACH STYLE

Every individual consumer taste for pork sausage can be satisfied from the line of Geo. A. Hormel & Co., Austin, Minn. Smoked pork sausage comes in short and long links in display cartons; unsmoked pork sausage meat is available in pails, transparent-wrapped packages and artificial-cased 1 lb. consumer packages. Country style sausage is packed in large tins while linked pure pork sausage is in transparent wrap. Sales appeal of whole line is enhanced through individual packaging.



# PAINT

**Saving money through saving equipment in the packinghouse and sausage manufacturing plant**

## Better Plant Lighting

**P**AINT is used liberally in many departments of the meat packing plant to preserve buildings and equipment and improve general appearances. While the value of paint in bettering light and working conditions is more generally appreciated than a few years ago, the effects in improved quality of products and reduction of errors and mistakes—and consequent reduction of waste and loss—are not realized to the extent they should be by all packer operating executives.

An outstanding example of the value of paint as a means of improving lighting and working conditions was demonstrated recently as the result of studies which were made in an industrial plant in Lorain, O.

## Lighting Tests

A variety of structural and ceiling types, corresponding to those commonly used for industrial building, were used in the tests. Before rehabilitating the building for a new production schedule, it was determined to plot the level of illumination throughout the plant by means of a sight-meter, to determine what the light levels were and what might be done to improve them. The ultimate aim was to better working conditions and improve production efficiency.

The sight-meter is designed to measure in units of foot-candles or the amount of light falling 1 ft. in any direction from a candle flame. Measurements were taken at 6-ft. intervals across the path of the building before and after painting with white paint, and the readings were plotted to scale on cross section drawings of the various buildings.

The resulting light curves showed the improvement in the illumination where monitor and other ceiling types were sky-lighted with white paint to reflect all available day and artificial light over the working plane. The readings were taken on days of comparative light intensity out of doors. The paint job was one coat over a dirty surface. A second coat would have increased the light levels still more.

## How Paint Helps

Light on the working plane was 100 per cent better after painting than before. The working light was 15 foot-candles in the monitor bay when painted, compared with 5 foot-candles previous to painting.

In a 40-ft. bay painting more than doubled the working light. There are no

windows along this side of the building, and the monitor sash is less than normal height. Nevertheless, painting brought the light up to 4 foot-candles compared with 1½ foot-candles before painting.

To a plant executive a survey of this sort is significant in that it demonstrates, by utilizing the reflecting value of paint, how a plant floor can be given a greater and more evenly distributed flood of day or artificial light, making it useful for exacting production or other operations.

## Better Light—Better Work

According to studies on paint reflecting by the research laboratory of the Sherwin-Williams Co., white paint has a reflecting value of from 84 to 89 per cent; cream, 77 per cent; buff, 63 per cent; light green, 52 per cent; gray, 46 per cent; brown, 16 per cent; black, only 2 per cent. On ceilings and walls these reflection values may make the difference between a poorly-lighted and a well-lighted interior.

Employees need all the light possible to perform their work efficiently and safely, and without the handicap of eyestrain and nervous fatigue. It has been estimated by the Better Vision Institute that approximately 85 per cent of our impressions are received through the eyes, and the energy consumed varies with the ease of visibility. Abundance of well diffused light on an object makes it easier to see and has the effect of magnifying it. Moving objects appear to be moving slower, thus increasing safety and accuracy.

## PAINTING CONCRETE

Outside concrete surfaces about the meat packing plant seldom are painted. Paint may be successfully applied to them, however, when it is desired to improve appearance or to provide a film that will protect the concrete against extreme changes in moisture content and thereby prolong its life.

Exterior paints for concrete may be classified as cement paints and oil paints. Cement paint is sold as a dry powder, which is mixed with water just before application. Surface of the concrete must be wet when the paint is applied to secure bonding. This type of paint serves no purpose other than decoration. It can be applied on very green concrete that would be likely to cause saponification of oil paint.

There are oil paints on the market which have been especially manufactured for use on concrete. They withstand alkali in the concentration normally present in concrete, and provide a fairly impervious film. In addition to providing decoration these oil paints, by preventing the entrance of moisture, protect a concrete structure against considerable changes in the moisture content of the walls, and are of some value in the way of prolonging the life of the building.

# SAFETY

**Points for plant executives to keep in mind in maintaining a clean accident record**

## WINS OVER CAR WHEEL

Safety shoe, worn by a packer switchman at Sioux Falls, S. D., which saved his toes when a car wheel ripped it from his foot. Steel safety toe is intact, and



played a big part in preventing serious injury when wheel hit the steel cap a glancing blow and pushed foot from its path.

## PROTECTION FOR THE HEAD

Many packers require wearing of helmets by employees working in departments where they might be struck on the head by falling objects, particularly trolleys. An instance of the value of these safety devices is told by the National Safety Council.

An employee in a beef cooler pushed a carcass through an open switch not equipped with a safety stop. Carcass fell to the floor, the trolley striking the worker on the head. The man was wearing a safety helmet which was cracked by the falling trolley, but he escaped with only a slight scalp wound which caused him to lose no time from his job.

Quite the reverse happened to the employee of an outside concern who was helping to lay a new roof on a packinghouse building. This man was working on the roof under a scaffold being used by bricklayers. A brick fell from the scaffold and a corner of the brick struck the man on his head. He suffered a fractured skull and almost died, but eventually recovered, after a long time in the hospital.

Watch Classified page for good men.



# MEAT PLANT LABORATORY

## Equipment Needed and Its Approximate Cost

BY JEAN E. HANACHE

**D**OES the meat packer need a chemical laboratory? What can it do for him? These questions were discussed and answered in the first article in this series. (See *THE NATIONAL PROVISIONER*, August 6, 1938.)

Granting the need for chemical control in the meat plant, how much does the packer need to spend to install a first-class laboratory?

Before answering this question it might be well to make clear that the packer requires a specific set-up and definite equipment. Equipment should justify its cost. There is no profit in investments in apparatus that is used only occasionally—perhaps a couple of times a year. Determinations that require such equipment had better be made in an outside laboratory specializing in the particular field.

Not more than \$500 should be required to equip for chemical control. An additional \$300 should provide apparatus required for bacteriological work. This includes glassware in both cases. Cost of chemicals is not included in these figures. The various required items will cost approximately as given in the following table:

### CHEMICAL CONTROL EQUIPMENT

Analytical balance .....	\$ 75.00
Kjeldahl apparatus .....	75.00
Automatic electric oven .....	75.00
Steam bath .....	40.00
Gas burners .....	5.00
Glassware .....	80.00
Nessler tubes .....	15.00
Electrical work, pipe fitting and plumbing .....	75.00
Shelving, desk, etc. ....	80.00
	<b>\$500.00</b>

### BACTERIOLOGICAL CONTROL EQUIPMENT

Incubator .....	\$ 75.00
Microscope .....	150.00
Sterilizer .....	25.00
Glassware .....	50.00
	<b>\$300.00</b>

### Location and Equipment

The most satisfactory location for a control laboratory is on the top floor of the plant, in a well-lighted and ventilated room from which the chemical fumes will not find their way into processing and manufacturing departments. A room with an area of from 150 to 180 sq. ft. is required.

The analytical balance should be set up where there is the best natural light and the least vibration. A rigid table is required to hold it. This may be built out from the wall. A table set loosely on the floor is subject to too much vibration for accurate work.

Chemical working desk should also be placed in a well-lighted location where there will be no interference with the chemist's movements. If the room is square, or nearly so, it might be placed in the center of the space where more than one chemist can work at it.

### Oven and Racks

Electric oven should be located on a table or stand in a space where there is uniform air circulation. No other equipment should be placed near it. A corner of the room may be used, as good light is not essential for the operation of this equipment.

The Kjeldahl apparatus may be placed against any wall near water and drain connections. The steam bath may occupy a similar location.

A wood rack equipped with pegs 3 or 4 in. long, set at an angle of about 45 degs., should be placed against a wall or over the sink. This rack is used to hold glassware for draining after washing and rinsing.

### Laboratory Procedure

Upkeep of the laboratory is dependent on two main factors:

- 1.—Competency of the chemist.
- 2.—Amount of work done in the room.

Competence of the chemist is demonstrated in his knowledge of short-cut procedure and his experience in preparing the reagents. The inexperienced and incapable man will cost the com-

pany more in operating expense than he is worth. Reagents which cost 15 to 25c per gallon to make in the laboratory might cost \$3.00 or \$4.00 per gallon to buy. A few reagents used in the meat plant laboratory are too difficult to prepare by the plant chemist. These, of course, must be purchased.

Only small amounts of chemicals are used, and their total cost over a year's time is not great. The cost of electricity, gas and water is also relatively small.

### Cost of a Chemist

The largest single expense in the cost of operating a control laboratory is the chemist's salary. The packer should realize that a competent man is worth more than the recent graduate, who must get some of his experience at the expense of the company which employs him.

The experienced chemist also is worth more than the ordinary plant employee—which many packers who have installed laboratories fail to appreciate. And he may even prove himself (by actual savings made as the result of his advice) to be worth more than many supervisory employees in the plant. The packer should not underestimate the dollar value of his chemist, nor should he fail to make full use of his services—in research and inspection work as well as in routine analysis.

Considerable sums can be spent on a control laboratory, or it can be operated very economically. But after all, cost is not the sole factor. What the packer wants is a "run for his money"—the greatest possible return per dollar of investment. A laboratory that costs little to operate, and accomplishes little in the way of improving product or processes, or in reducing waste and loss, is expensive to maintain. On the other hand, the laboratory may accomplish so many lasting benefits that it really is a first-class investment, earning a large return on its first cost and operating expense.

"LABORATORY WORKING PROCEDURE" will be discussed in the next article in this series, including some of the functions of the plant control chemist which will save the packer many times the cost of the laboratory.

### NEW TAX BILL FORESEEN

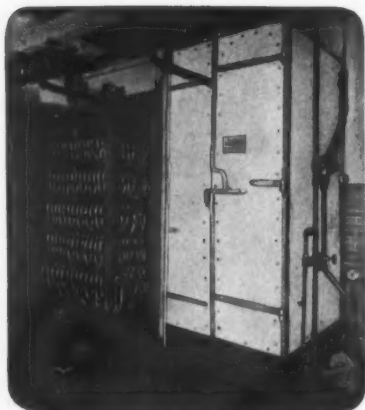
A new tax bill will probably be considered when Congress reconvenes, according to a statement made this week by Senator Pat Harrison, chairman of the Senate finance committee. He stated that he could see no reason for a general revision of the tax law, but excise taxes expiring June 30, 1939, would have to be extended, and it might be necessary to broaden the personal income tax base by reducing exemptions and increasing levies on medium-sized incomes. He indicated that he was still opposed to the tax on undistributed profits.



### CHECKING BACTERIA

In the Kingan & Co. research laboratory C. H. Penno, assistant to chief chemist Rupp, makes a bacteria count in the course of a study.

# YOU are losing money★



Manufactured under the following patents:  
No. 1,690,449 dated Nov. 6, 1928 and No.  
1,921,231 dated Aug. 8, 1933. Other Patents  
Pending.

## ★ if you're not using the newly improved JOURDAN PROCESS COOKER—

The old obsolete, unsatisfactory steam box is costing you more money per year than the price of the modern, highly efficient JOURDAN PROCESS COOKER. Get the profitable advantages of thoroughly cleansed sausage cooked without handling, retention of albumen for greater adhesion, faster cooking and uniform coloring, all in single, automatically controlled operation. Make the two-frankfurt "water vs. steam" test today! The 180-degree water-cooked frank retains its succulent flavor, resists shrink, remains firm and full . . . . compare this real "looker" with the shrivelled, unappealing steam-cooked frank and you should be sold on process cooking.

Write for complete details on modern sausage cooking at low cost!

### JOURDAN PROCESS COOKER CO.

814-32 W. 20th St. - - Chicago, Ill.  
Western Office - 3223 San Leandro St.  
Los Angeles, Calif.

## WAGE AND HOUR WORK STARTS

Activities under the federal minimum wage and maximum hour law were started this week by Administrator Elmer F. Andrews with the appointment of the first industry committee chairman—Donald M. Nelson, vice-president of Sears, Roebuck & Co.—to head the textile industry committee. Fourteen other committee members, with employers, labor and the public equally represented, will meet to start a study of the industry's wage and hours problem.

The committee will determine the scope of its work and decide upon any classifications to be made in the industry. If it finds desirable a higher minimum wage than the 25-cent hourly rate established by the law it will make a recommendation to the administrator. He will then hold hearings for interested parties and approve or disapprove of the committee's suggestions. Upon the administrator's order, the approved wage will become the industry minimum.

A 30-cent an hour minimum—5 cents above the first year's absolute minimum established in the act—was considered likely for the textile industry. It was reported that the next two committees to be named by the Administrator will be for the cotton garments and tobacco industries.

Under the federal wage and hour law every employer engaged in interstate commerce, or in production of goods for commerce, must pay an hourly wage of not less than the rate set for his industry or classification of an industry. In any case, these rates may not be less than 25 cents an hour during the first year of the act, 30 cents an hour from the second to seventh year, and 40 cents an hour thereafter (unless specially excepted). No minimum rate in excess of 40 cents an hour can be established at any time.

Weekly work hours are not limited under the act so long as time and one-half the normal wage rate is paid for overtime in excess of established maximums, which are: First year, 44 hours per week; second year, 42 hours per week; and third year, 40 hours per week. The meat industry is exempted from the hour maximum (and overtime pay requirements) during a period or periods of not more than 14 work weeks in the aggregate in any calendar year.

## AAA TAX REFUNDS DRAG

Although the U. S. Bureau of Internal Revenue is establishing regional offices in 13 cities to clear up claims for processing taxes paid under the AAA and handle "windfall" tax cases, it is believed that so far no refund claims have been settled on a basis satisfactory to meat industry taxpayers.

It is occasionally reported that local offices of the bureau have indicated that they would recommend a certain settlement, but it is believed doubtful if any money has actually been paid out. Mil-

ton E. Carter, assistant commissioner of internal revenue, told the House appropriations committee this spring that the bureau would pay out about \$6,503,000 in title VII refunds during 1938. For the fiscal year beginning July 1 the bureau has about \$61,000,000 available for refunds.

New offices to be set up by the bureau to handle "windfall" and refund cases will be located at Greensboro, N. C., Atlanta, Boston, Chicago, Cleveland, Dallas, Denver, Nashville, New York, Philadelphia, St. Paul, San Francisco and Wichita.

## RAISE TRUCK FREIGHT RATES

Minimum class and commodity freight rates for motor common carriers in the Central states and New England have been fixed by the Interstate Commerce Commission. New rates, which apply to all products except livestock, bulk fertilizer and a few others, will average about 3½ per cent higher than at present for the Central region and 1½ per cent higher in the New England states.

Contract carriers now transport most of the packinghouse products moving regularly and in volume (which are not shipped in packers' own trucks or by rail) so that the industry will not be greatly affected by the increase in common carrier truck rates. Some industry products, which move irregularly or in small volume, are shipped by motor common carrier, however.

The new rates become effective October 5, and in Central territory apply between points in Illinois, Indiana, Iowa, Kentucky, Michigan, Missouri, New York, Ohio, Pennsylvania, West Virginia and Wisconsin. The commission declared the minimums were desirable to remove unjust and unreasonable rates, rules, charges and classifications and to enable carriers to provide safe and adequate service and facilities.

## PACKER EMPLOYE RELATIONS

Five wage increases given employees of Canada Packers, Ltd., since the 1931 cut has put wages today 40 per cent above the 1929 mark, J. S. Willis told the Canadian Institute on Economics and Politics, in discussing employee representation plans adopted by the company.

"Employee representation plans now in operation in the company's plants are an improvement on the older conception of trade unionism and a refined evolution from it," he told the conference. "Our plant relations committees form a link binding individual employees to the greater entity, the company," he said. "The company integrates the individuals, adds dignity and importance to their work. The company is no mere sum of 5,000 individuals, but a team of 5,000 whose profits and happiness are by-products of doing its job well."



# PROCESSING POINTS

## *for the trade*

### Reclaiming Pickle

Reclamation of curing pickle must be carefully done if the resulting solution is to be used again with safety on valuable product. A Northwestern packer writes:

Editor THE NATIONAL PROVISIONER:

We are considering reclamation of our curing pickle. Can you give us an outline of the customary process and tell us what equipment will be needed? Are bacteria in the pickle filtered out?

A considerable proportion of curing materials are left in pickle after meats have been removed from cure. These materials can be reclaimed and used again for picnics, second grade hams and other similar product. Such pickle is not commonly used for long cured product unless mixed with an equal amount of fresh pickle.

In the process of reclamation the pickle is boiled, filtered and brought up to desired strength by addition of curing ingredients. Used liquid is handled in the following manner.

The used pickle is first strained through cheese cloth to remove gross solids and is accumulated in a wooden storage vat. It is held at 26 to 28 degs. during accumulation period, which should be as short as possible since prompt treatment is important in getting good results. A vat of 1,500 gals. is considered a convenient size by some packers. Salometer of charge of used pickle is raised to 100 degs. by addition of salt.

**BOILING.**—The boiling vat is equipped with 2-in. steam coils, set far enough from sides to permit easy cleaning. There must be enough coil surface to insure rapid heating and uniform heat distribution. Coils should have a cold water connection for use in cooling liquid after it has been boiled.

Temperature of used pickle is raised to 190 degs. F. in less than an hour. Rapid boiling slows down destruction of nitrite by organisms often found in used pickle, whereas slow heating chars albumin in the pickle. The solution should be skimmed frequently during heating.

After boiling, the pickle is skimmed, the bottoms drained, and liquid run through double coolers into filtering apparatus. One method of filtering is to run pickle into a barrel containing a bed of closely-packed sponges which are periodically replaced.

**FILTERING.**—More modern practice is to use a filter press and filter aids for this purpose—the same type of press as used for refining lard. Under one method a small percentage of activated carbon is mixed with the pickle and the liquid is then filtered.

A filter aid of diatomaceous earth from California is being used extensively in pickle reclamation. The practice is to precoat presses with filter aid—about 10 lbs. for each 100 sq. ft. of filter area—and to add a small additional amount of filter aid to the pickle. Some operators practically fill press frames with a precoat of filter aid before starting on the brine as it has been found that a thick cake is more efficient.

In one medium-sized plant about 7,000 gals. are filtered every day through a 20-plate, 18-in. filter. Assuming an 8-hour day, this corresponds to a flow rate of about 6½ gals. per square foot of filter area in an hour.

**ANALYSIS.**—After filtration the pickle is chilled to 38 degs. F. and is ready for analysis to determine amount of curing materials which must be added to bring it up to required strength. This information should be obtained through analysis by a competent chemical laboratory. After curing reagents have been added to the pickle it should again be analyzed to determine if it meets requirements.

The final storage vat should be equipped with 2-in. brine cooling coils so located as to permit easy cleaning. Here it is settled and removed for use by a siphon which is set about 6 in. from the bottom of the vat so no settlements will be drawn off.

Removal of bacteria from pickle by filtration is impractical, according to industry authorities. Moreover, sterile pickle would probably not be desirable. Where organisms are present that might destroy the nitrite, rapid handling, quick heating and chilling will check any such tendency.

### SHIPPING IN STOCKINETS

Is it necessary to remove stockinets from smoked meats before they are shipped? A packer asks about this as follows:

Editor THE NATIONAL PROVISIONER:

Is it compulsory for federally-inspected packing plants to have stockinets removed from hams and shoulders after smoking and bearing marks of inspection before shipment in interstate or intrastate commerce?

The meat inspection division of the U. S. Bureau of Animal Industry states that "the Bureau does not require the removal of stockinets from smoked meat for shipment. However, the stockinets render the marks of inspection on hams invisible, and further are regarded as containers or wrappers, and if allowed to remain on the hams are treated in the same manner as other wrappers. That is, it is required that there be affixed to the stockinets trade labels bearing the name of the product, inspection legend, establishment number and net weight."

### SUGAR IN NEW TYPE HAMS

Quick cure and smokehouse-processed hams are still in the experimental stage with many packers. The comment is occasionally heard that some of these hams lack full flavor. One packinghouse expert writes:

Editor THE NATIONAL PROVISIONER:

Some packers do not seem to be getting full flavor in their quick cure and smokehouse-processed hams. I believe that they might well experiment with a little more sugar in their curing formulas. It has been my experience that sugar is especially valuable in bringing out flavor and I think a little more of it might improve some of the new type cured hams now on the market.

### THE NEW BOOK

"Plant Layout"—This important subject is discussed in THE NATIONAL PROVISIONER's authentic operating handbook, "Sausage and Meat Specialties."

## SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$5.00.

THE NATIONAL PROVISIONER  
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$5.00 for copy of "Sausage and Meat Specialties."

Name .....

Street .....

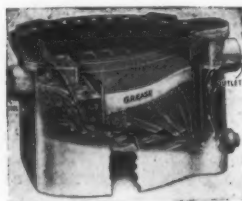
City .....

# BUYER'S GUIDE

## *to new machinery, equipment and supplies*

### GREASE INTERCEPTION

Waste disposal methods in the meat packing and sausage manufacturing plant are rapidly tending toward the practice of keeping as many solids and as much grease as possible out of the plant drainage systems. To this end it is becoming common practice to screen all floor drains and to put all water



**NEW GREASE TRAP**

containing grease and fat particles through a departmental grease trap before dropping it into the plant's catch basin. These practices aid in reducing objectionable odors and cutting down waste and loss to the sewer. They also practically eliminate danger of clogged drain pipes, and are particularly important when plant sewage is required to be treated before it is emptied into a stream or municipal sewer system.

A grease trap for which 90 per cent interception is claimed, regardless of waste water temperature, is shown in the accompanying illustration. It also is said to completely evacuate solids. This device, simple in design, constructed to be cleaned easily and known as the Josam-March grease interceptor, is manufactured by Josam Manufacturing Co., Michigan City, Ind. No cold water connection is required for its efficient operation and installation cost, therefore, is very reasonable. Interceptor is made of heavy cast iron, with gasket tight cover and threaded brass clean-out. It is available in sizes up to 30,000 gals. of water per hour and a fat retention capacity of 1,500 lbs.

### LIFT PLATFORM TRUCKS

Packers and meat plant engineers keeping up-to-date on mechanical handling equipment will find interesting the new technical bulletin from the Elwell-Parker Co., Cleveland, O., describing its E-1 tiering, telescoping platform truck with a capacity of 3,000 to 4,000 lbs. Drive axle is of simple rugged design, equipped with a 500 per cent overload, heavy duty and high torque motor which is connected to free coasting work and wheel. All steering rods are above trail axle for greater road clearance and accessibility. Lift, width and length of platforms are available according to operating requirements.

### BEEF CLOTHING GOES OVER

Cleveland Cotton Products Co., Cleveland, O., maker of Tufedge beef clothing, has once more proved the effectiveness of sound advertising and merchandising, according to Clarence Fishel, director of sales. "Despite the fact that Tufedge is a new product in a highly competitive field, we are happy to announce that sales for the first half of 1938 were 44 per cent over our quota," says Mr. Fishel. "Sales so far in the second half of the year—in the face of adverse business conditions—indicate that we will finish the year with sales in excess of 50 per cent more than our original program called for." An intensive advertising campaign in business publications and a novel direct mail program will be released simultaneously before the end of August.

### MEASURING LIQUID FLOW

Rate of flow indicators are capable of performing a valuable service under many conditions. In a battery of water filters or softeners, for example, one of these instruments on each unit will indicate the rate of filtration or softening in each case. This information enables the operator to control the flow through the various units of the battery so that each will bear its correct share of the total load. Overloading and underloading of the various units is thus avoided. Wherever in general a main stream of water, oil or other liquid is divided into a number of branches, rate of flow meters provides convenient guides in controlling the flow in these branches as may be desired.

A simple compact instrument to indicate rate of flow has been announced by the Permutit Co., 300 West 42d st., New York City. It may be equipped with a scale to register gallons per

minute, or for use with zeolite softeners and filters it may be provided with a scale to indicate gallons per minute per square foot of area of filter or softener. A bulletin gives complete information on construction and use of the instrument.

### MEAT PLANT EQUIPMENT

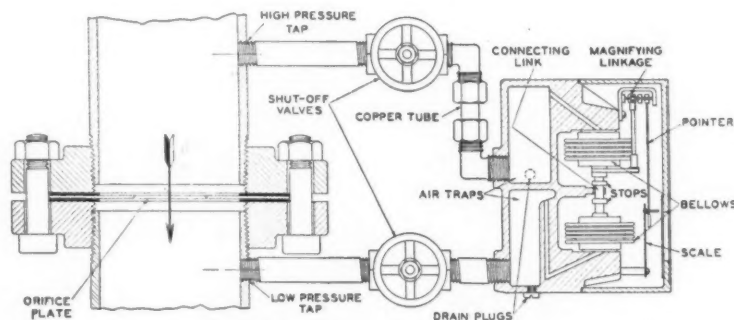
In order to provide ample facilities for handling production of the "Hubbard" line of packinghouse and rendering plant machinery and equipment the J. W. Hubbard Co. has completed arrangements under which it has become associated with John Mohr & Sons, 3200 E. 96th st., Chicago, which operates a large and modern plant devoted to the manufacture of equipment. A new catalog covering this line of machinery and equipment is now in preparation.

### STEAM JET VACUUM COOLING

Vacuum cooling for either continuous or batch service within a temperature range of 35 to 65 degs. F. is described in a leaflet published by the Westinghouse Electric & Manufacturing Co. These steam jet units meet a wide range of applications and processes requiring a combination of cooling action and evaporation, degasifying or crystallizing. Copies of the leaflet, F. 8455, may be secured from the nearest district office of the company or from headquarters at East Pittsburgh, Pa.

### BELLY TRIMMINGS

Why is it so important to check belly trimmings? Read chapter 6 of "PORK PACKING," The National Provisioner's pork plant handbook.



**METER MEASURES RATE OF FLOW**

Drawing showing method of installation and operating principle of the instrument.



A recent installation in the plant of E. Kahn's Sone Co., Cincinnati, Ohio

# INCREASE YOUR SLICED BACON TONNAGE

Whether your output is 150 pounds or 6,000 pounds per hour, the U. S. Heavy Duty Bacon Slicer is a profitable installation that will help your business grow. It's the most economical method of sanitary slicing, which shingles perfect slices directly onto the conveyor.

One outstanding feature is that bacon does not have to be *sharp* frozen; 32 to 35 degrees F. being the ideal temperature.

This means less loss from shrinkage of bacon, which also retains its natural color and "bloom"; fat does not separate from lean; slices will not crack when

folded into packages and you can maintain a healthier working temperature for the operators.

## Slice Bacon on the Bias

By using a simple new attachment, you can slice thin "skippy" bellies on the slant, increasing the width of slices approximately 45%.

## Bacon—Dried Beef Unit

An interesting U. S. Slicer, designed for small space. Change instantly from slicing bacon any thickness to slicing dried beef  $\frac{1}{4}$ " at a speed of 400 slices

per minute. All slices neatly stacked for easy wrapping.

.....

Successful performance records of U. S. Heavy Duty Units now in use by progressive packers should interest you. This data and new catalog on modern slicing equipment sent on request to U. S. Slicing Machine Co., La Porte, Ind.

**★Note**—Hundreds of U. S. Heavy Duty Units have been installed to date by large and small packing plants.

See our Exhibit at Institute of American Packers Convention, Drake Hotel, Chicago, Oct. 21 to 25.

(ADVERTISEMENT)

# OSCAR MAYER

*approves*

# DRY ICE



## Distributing Stations

AKRON, OHIO  
ALBANY, N. Y.  
ATLANTA, GA.  
AUSTIN, MINN.  
BALTIMORE, MD.  
BERKELEY, CALIF.  
BETTENDORF, IOWA  
BINGHAMTON, N. Y.  
BIRMINGHAM, ALA.  
BUFFALO, N. Y.  
CAMBRIDGE, MASS.  
CEDAR RAPIDS, IOWA  
CHICAGO, ILL.  
CINCINNATI, OHIO  
CLEVELAND, OHIO  
COLUMBUS, OHIO  
DAVENPORT, IOWA  
DAYTON, OHIO  
DEEPWATER, N. J.  
DETROIT, MICH.  
ERIE, PA.  
HARRISBURG, PA.  
HUNTINGTON, W. VA.  
INDIANAPOLIS, IND.  
KANSAS CITY, MO.  
LOS ANGELES, CALIF.  
LOUISVILLE, KY.  
MILWAUKEE, WISC.  
MINNEAPOLIS, MINN.  
NEWARK, N. J.  
NEWBURGH, N. Y.  
NEW HAVEN, CONN.  
NEW ORLEANS, LA.  
NEW YORK, N. Y.  
NIAGARA FALLS, N. Y.  
OMAHA, NEB.  
PEORIA, ILL.  
PHILADELPHIA, PA.  
PITTSBURGH, PA.  
PROVIDENCE, R. I.  
READING, PA.  
ROCHESTER, N. Y.  
ST. LOUIS, MO.  
SACRAMENTO, CAL.  
SAN FRANCISCO, CAL.  
SAN DIEGO, CAL.  
SHREVEPORT, LA.  
SIOUX CITY, IOWA  
SPRINGFIELD, MO.  
SYRACUSE, N. Y.  
TOLEDO, OHIO  
UTICA, N. Y.  
WATERLOO, IOWA  
WICHITA, KANSAS  
WILKES BARRE, PA.

# DRY ICE

—the approved Refrigerant—protects  
Oscar Mayer's "Approved Brand"

Whether your delivery problems concern cross-country hauls or local delivery stops, "DRY-ICE" protects *all* shipments adequately and economically to *all* destinations! "DRY-ICE" can be used to equal advantage either in specially designed bunkers or placed directly into barrel or shipping container with meat products. "DRY-ICE" can leave no soggy mess because it is actually a frozen gas which vanishes without a trace — and the CO<sub>2</sub> released *preserves* meat bloom and color. Get in touch with your nearest "DRY-ICE" Distributing Station at once . . . you'll be surprised at the low cost, greater efficiency and extra convenience of this modern refrigerant.

## PURE CARBONIC

INCORPORATED

60 EAST 42nd STREET

NEW YORK, N. Y.

"DRY-ICE," THE MODERN REFRIGERANT FOR PACKING AND TRANSPORTATION OF MEATS



# REFRIGERATION and Air Conditioning

## Meat Plant Refrigeration

A Complete Course for  
Executives and Workers  
Prepared by—

The National Provisioner

### LESSON 3.

## How Heat Is Measured

IN Lesson 2 heat was identified as a form of energy. It is now desirable to establish a method of measuring heat quantities.

The thermometer does not measure the amount of heat in an object, it measures merely the effect of the heat. To say that an iron bar is 12 in. long is to give no indication of its weight. Weight is designated by an entirely different set of units—ounces, pounds, tons, etc.

Quantity of heat is measured by comparing it with the amount of heat required to raise 1 lb. of water 1 deg. F., as measured by the thermometer. This is a unit that must be visualized, since we are dealing with a form of energy that cannot be seen. The scientist has adopted "British thermal unit" (usually written B.t.u.), as the name of the unit used to designate heat quantity.

B.t.u. might just as well have been called something else. This term is used because it has been universally agreed to by engineers. Practically all refrigerating problems have as their object the computation of heat release in terms of B.t.u.'s.

### Total Heat Content

Total heat content of a subject is the total quantity of heat above a given reference plane. Reference plane for ammonia is taken as minus 40 degs. F. This is the point where both the Fahrenheit and Centigrade thermometers register the same. Thus, the total heat of 50 deg. F. ammonia vapor above minus 40 degs. F. is 630.7 B.t.u.

One may very well ask: "How is this total heat known?" All the properties of ammonia, either in the form of a gas or liquid, have been determined and set up in tables by the U. S. Bureau of

Standards. These properties will be explained in a later lesson. It should be kept in mind, however, that this table is one of the tools used to solve ammonia heat problems, and has been universally accepted by all refrigerating and air conditioning engineers.

Less heat is required to raise 1 lb. of any substance 1 deg. than is required to raise 1 lb. of water 1 deg. *How much less* is a laboratory problem. Using the so-called specific heat of water as a base, tables have been prepared which show the specific heats of

### SPECIFIC AND LATENT HEATS

(Table York Ice Machinery Corp.)

Article.	Composition.		Specific Heat.		Latent Heat of Freezing.	Holding Temperature.
	Water.	Solid.	Above Freezing.	Below Freezing.		
Meats						
Brined .....	52.0	48.0	.616	.356	75.0	38
Beef (Fresh) .....	68.0	32.0	.744	.404	98.0	33
Beef (Fat) .....	51.0	49.0	.608	.353	73.5	30
Beef (Lean) .....	72.0	28.0	.776	.416	102.0	30
Beef (Dried) .....	5-15	95-85	.22-.34	.195-.265	7.2-21.6	36-40
Ham Ribs (Not Brined) .....	60.0	40.0	.680	.380	86.5	20
Shoulders (Not Brined) .....	76.0	24.0	.808	.428	100.0	20
Lard .....						38
Livers .....	65.5	34.5	.724	.396	93.5	20-30
Lamb .....	58.0	42.0	.664	.374	83.5	32
Pork (Edible Portion) .....	60.0	40.0	.680	.380	86.5	29-32
Pork (Fat) .....	39.0	61.0	.512	.317	56.2	30-35
Sausage Casings .....						20
Tenderloins, Butts, Etc. ....	67.0	33.0	.736	.401	96.5	33
Veal .....	63.0	37.0	.704	.390	91.0	32-33
Poultry						
Poultry Dressed Iced .....	73.7	26.3	.790	.421	105.0	28-30
Poultry Dry Picked .....	65.0	35.0	.720	.395	93.5	26-28
Poultry Scalded .....	75.0	25.0	.800	.425	108.0	20
Game Frozen .....	60.0	40.0	.680	.380	86.5	15-28
Poultry Frozen .....	60.0	40.0	.680	.380	86.5	15-28
Fish						
Fresh Fish .....	70.0	30.0	.760	.410	101.0	20-28
Dried Fish .....	45.0	55.0	.560	.335	65.0	36
Oysters in Shell .....	80.38	19.62	.843	.441	115.7	30-40
Oysters in Tubs .....	87.0	13.0	.896	.461	125.1	25-35
Canned Goods						
Fruits .....		Same	As	Fresh		35-40
Meats .....		Same	As	Fresh		35-40
Sardines .....	70.0	30.0	.760	.410	101.0	35-40
Butter, Eggs, Etc.						
Butter .....	12.75	87.25	.302	.238	19.4	18-20
Cheese .....	35.0	65.0	.480	.305	50.5	34
Eggs .....	70.0	30.0	.760	.410	100.0	31
Milk .....	87.5	12.5	.900	.462	124.0	35
Flour, Meal (Wheat) .....	10-20	90-80	.26-.38	.210-.280	14.4-28.8	36-40
Vegetables						
Asparagus .....	94.0	6.0	.952	.482	134.0	34-35
Cabbage .....	91.0	9.0	.928	.473	131.0	34-35
Carrots .....	83.0	17.0	.804	.449	119.5	34-35
Celery (Edible Portion) .....	94.0	6.0	.952	.482	135.0	34-35
Dried Beans .....	12.5	87.5	.300	.237	18.0	32-45
Dried Corn .....	10.5	89.5	.284	.231	15.1	35-45
Dried Peas .....	9.5	90.5	.276	.224	13.7	35-45
Onions .....	87.5	12.5	.900	.462	126.0	36
Paranips .....	83.0	17.0	.804	.449	119.5	34-35
Potatoes .....	74.0	26.0	.792	.422	106.5	36-40
Sauerkraut .....	89.0	11.0	.912	.467	128.0	35
Fruits						
Apples .....	63.5	36.5	.708	.39	91.5	32-36
Banana (Edible Portions) .....	75.5	24.5	.804	.426	108.5	34
Berries (Fresh) .....	86.5	13.5	.892	.46	124.5	36
Cranberries .....	80.0	11.0	.912	.467	128.0	33-36
Cantaloupes (Whole) .....	45.0	55.0	.560	.335	65.0	40
Dates, Figs, Etc. ....	79.0	21.0	8.32	.437	104.0	50-55
Fruits (Dried) .....	15-30	70-85	.290-.47	.215-.320	21.6-43.2	35-40
Grapes (Whole) .....	58.0	42.0	.664	.374	83.5	34-36
Lemons (Whole) .....	62.5	37.5	.700	.387	90.0	33-45
Oranges (Whole) .....	63.5	36.5	.708	.390	91.5	34-45
Peaches (Whole) .....	73.5	26.5	.788	.420	106.0	34-36
Pears, Watermelons .....	76.0	24.0	.808	.428	109.0	34-36

## LOCKED IN



The dry, cold air in your cold storage is securely locked in if you use a JAMISON-BUILT DOOR with its new conforming seal. The JAMISON "CD" gasket, with its millions of tiny, confined air cells furnishing ideal insulation, is of live rubber. "CD" Gasket needs no "pinching up"—it conforms to the door despite the twists and settling which make average gaskets useless.

**JAMISON COLD STORAGE DOOR CO.**  
JAMISON, STEVENSON & VICTOR DOORS  
HAGERSTOWN, MD. U. S. A.  
BRANCHES IN ALL PRINCIPAL CITIES

**CAN YOU AFFORD LESS THAN**  
**JAMISON-BUILT DOORS**  
**THE BEST, AT NO PRICE PENALTY?**



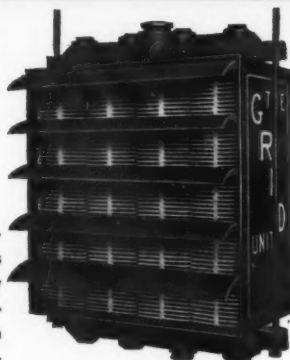
—an attractive binder containing reprinted articles on this subject which have been published in THE NATIONAL PROVISIONER—should be in the hands of every packer. In easy-to-understand, non-technical language, these articles tell what air conditioning is, the reasons why it is superior to simple refrigeration, and where it should be installed. Many examples of installations now in use concretely show how the packer benefits. This is a reference file of the latest information. The price is only \$1.25 postpaid.

**THE NATIONAL PROVISIONER**

407 South Dearborn Street, Chicago, Illinois

## THERE'S NOTHING TO WORRY ABOUT in GRID UNIT HEATERS -

- ... No expanded joints
- ... No soldered joints
- ... No seams
- ... No unions
- and
- NO ELECTROLYSIS



A different unit heater. The heating sections are cast aluminum alloy cast in one piece bonded to high test alloy iron steam chamber—a sturdy construction with fewest connections possible. That's why you should install GRID for real service, long life, economy in operation and dependability. Write for complete details and capacity tables.

**THE UNIT HEATER & COOLER CO.**  
WAUSAU, WISCONSIN  
Offices in all principal cities

**GRID**  
**UNIT HEATER**

Temperature Control PLUS Humidity Control  
Air Circulation PLUS Air Purity ...

**Carrier**  
AIR CONDITIONED  
**Refrigeration**

CARRIER CORPORATION, Syracuse, N. Y.

**UNITED'S B. B. (BLOCK BAKED)**  
**CORKBOARD INSULATION**

PATENTED

**INSULATION for**

Cold Storages, Tanks, Refrigerators, etc. Cork Pipe Covering for Brine and Ammonia Lines. Granulated and Regranulated Cork. Cork Brick and Cork Tile.

Literature on request.  
Sales Offices in principal cities.

**UNITED CORK COMPANIES**  
KEARNY, N. J.

all common substances, including meats.

Meat and fat products are rather complex in their make-up. Specific heat of pork is .51; beef (depending on whether it is fat or lean), .60 to .77; butter, between .42 and .55. Specific heats of other meats are shown in the table on page 29.

### Specific Heat of Meats

The figure for pork means that to cool 1 lb. of this meat 1 deg. F. there must be withdrawn from it only half the amount of heat—half the number of B.t.u.'s.—that must be withdrawn from 1 lb. of water to cool it 1 deg. F. Thus heat in packinghouse products is always referred to as the unit heat quantity of 1 B.t.u.

This conception ties in the thermometer to heat, since it indicates a rise or fall in temperature when heat is added or taken away from products. Rise in temperature is nearly always proportional to quantity of heat added, within the limits of sensible heat measurements.

### Refrigeration Computations

Heat problems in refrigeration differ from those of fuel combustion and steam generation. Latter have to do with great quantities of heat and relatively wide temperature spreads, while refrigeration deals with narrow temperature spreads and small quantities of heat.

The student who masters refrigeration computations can very easily handle steam problems, and the experienced combustion engineer quickly becomes expert with refrigeration measurements. It is merely a case of learning to think at the corresponding temperature levels.

Latent heats of various substances (referred to in Lesson 2) have also been calculated in the physics laboratory and tables are available giving these heats for all ordinary substances.

The table of specific heats given here should be preserved by the student, as the information contained in it will be referred to often in future lessons.

Lesson 4 will discuss "THE PRESSURE GAUGE."

### LOCKER PLANT NOTES

County farm bureau at Lincoln, Ill., recently held meeting to discuss locker plant plans.

Fred Rexiger is building 520-locker storage plant in West Woodland district, Seattle, Wash.

Charles Adamson recently installed locker plant in his market at Gooding, Ida.

Yakima Frozen Food Lockers, Inc., recently opened 1,000-compartment plant at Yakima, Wash.

William Boecker has installed 90 lockers in his store at Iona, Minn.

H. O. Fawcett has opened a retail and wholesale meat market in Vehrs Cold Storage Locker plant, Camas, Ore.

A. E. Chiles of Indianapolis is organizing a cold storage locker project at Crown Point, Ind.

A 325-locker cold storage plant will be built at Elgin, Ia.

### FINANCIAL NOTES

A dividend of 25 cents a share has been declared on common stock of Oscar Mayer & Co., payable September 1 to stockholders of record on August 24.

Beech-Nut Packing Co. has declared the regular quarterly dividend of \$1 and an extra payment of 25 cents a share on common stock, payable October 1 to shareholders of record on September 10.

Central Cold Storage Co. has declared a quarterly dividend of 25 cents, payable September 15 to stockholders on September 3.

Great Atlantic & Pacific Tea Co. has declared a \$1 dividend on common stock and a payment of \$1.75 on first preferred, payable September 1 to stockholders of record on August 19.

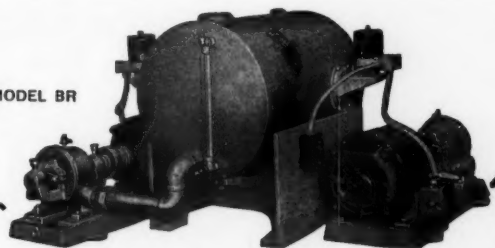
Colgate-Palmolive-Peet Co. reports net income of \$1,646,421 for the first six months of 1938 compared with \$1,715,697 in the like period last year. Company's inventories were reported to be about \$975,000 in excess of aggregate market values as of June 30. The company increased its stated surplus by \$928,135 during the first half of the year.

### PACKER AND FOOD STOCKS

Price ranges of listed stocks, Aug. 17, 1938, or nearest previous date:

	Sales.	High.	Low.	Close.
Week ended	Aug. 17.	Aug. 17.	Aug. 17.	Aug. 10.
Amal. Leather..	600	2½	2½	2½
Do. Pfd. ....				20
Amer. H. & L..	2,500	4	4	4½
Do. Pfd. ....	100	24	24	25½
Amer. Stores ..	700	7½	7½	8½
Do. Pfd. ....				112
Armour III. ...	10,800	5½	5½	6
Do. Pr. Pfd..	200	50	50	52½
Do. Del. Pfd..	100	100½	100½	100
Beechnut Pack..	200	114	114	114
Boback, H. C..	100	2½	2½	2½
Chick. Co. Oil..	900	10½	10½	10½
Childs Co. ....	3,900	9½	9½	10½
Cudahy Pack..	500	17	17	17½
Do. Pfd. ....				73
Firat Nat. Strs.	1,100	33	32½	32½
Gen. Foods ....	4,900	36½	35½	35½
Do. Pfd. ....	400	111½	111½	111
Glidden Co. ...	2,100	23½	23	23½
Do. Pfd. ....	100	46	46	46
Gobel Co. ....	600	2½	2½	2½
Gr. A&P 1st Pfd.	25	125	125	123½
Do. New ....	275	61½	61½	59½
Hormel, G. A..	250	20½	20½	21½
Hygrade Food ..	300	1½	1½	1½
Kroger G. & B..	4,600	16½	16½	17½
Libby McNeill..	1,350	7½	7	7½
Mickelberry Co.	500	3½	3½	3½
M. & H. Pfd..	50	3½	3½	4
Morrell & Co..	200	35½	35½	38
Nat. Tea ....	800	3	3	3½
Proc. & Gamb..	2,000	56½	56½	56½
Do. Pfd. ....	240	118	117½	115
Rath Pack. ....				24½
Safeway Strs..	2,100	19	19	20
Do. 5% Pfd..	10	77	77	78
Do. 6% Pfd..				82
Do. 7% Pfd..	30	102	101½	102
Stahl Meyer ....				1½
Swift & Co. ...	3,150	18½	18½	18½
Do. Intl. ....	5,450	26½	26½	27½
Trans Pork ....				8
U. S. Leather..	500	5½	5½	6½
Do. A. ....	2,300	10½	10½	10½
Do. Pr. Pfd..	100	69½	69½	70
Wesson Oil ....	900	35	35	36½
Do. Pfd. ....	100	79½	78½	80
Wilson & Co..	2,100	4½	4½	5½
Do. Pfd. ....	200			40

DUPLEX MODEL BR



## CUT YOUR HEATING COSTS WITH A WESTCO CONDENSATION RETURN UNIT

Compact, efficient... and precision built for steady, trouble-free operation... Westco equipment gives you more heat... for less money. Every unit handles wide pressure variances automatically... can't vapor lock... and incorporates the famous Westco Pump which has only one moving part. Regardless of the capacity of your steam system... there is a Westco model to insure important savings for you. Write today.

**Westco**  
THE ORIGINAL TURBINE-TYPE PUMP

**MICRO-WESTCO, INC.**  
BETTENDORF, IOWA.  
BRANCHES OR DISTRIBUTORS  
IN PRINCIPAL CITIES

**NEW LINE**

## Of Quality Meat Products Ready For Jobbers and Carload Buyers

It has taken The Tobin Packing Co. only three years to acquire a national reputation for manufacturing quality fresh trimmed pork cuts. Three other successful packing plants are also directed by the active head of the company. Each one has prospered under the same strict policy which will guide The Tobin Packing Co.—to make and sell only quality products.

New model buildings have been rushed to completion in which The Tobin Packing Co. will manufacture quality Sausage Products, Smoked Meats, Boiled Hams, Sliced Bacon and will can Hams, Luncheon Meat, Pork Sausage and other products for national distribution. The most modern equipment will have these quality meat products, fresh pork included, ready for carload buyers and jobbers immediately.



Some of the most desirable territories, within favorable shipping distance, are open. Applications accepted will be given exclusive sales rights for distribution of entire line of Tobin Pure Meat Food Products.

*Address All Communications Direct to*

**THE Tobin PACKING CO., INC.**  
**FT. DODGE, IOWA**

## BOARS HEAD SUPER-SEASONINGS



## THE ULTIMATE IN FLAVOR

For every type of sausage and prepared meat product

FREE SAMPLES ON REQUEST

Made only by THE PRESERVATIVE MANUFACTURING CO., BKLYN, N. Y.



# PRESKO PRODUCTS

FOR THE SCIENTIFIC PROCESSING OF MEAT AND MEAT PRODUCTS



# Provisions and Lard

WEEKLY MARKET REVIEW

## GOOD DEMAND Keeps Meat Stocks Low

**S**TOCKS of meat on hand in the United States on August 1 totaled only 477,000,000 lbs. This was 100,000,000 lbs. less than stocks of August 1 a year ago and 38,000,000 lbs. less than on July 1 this year, in spite of a hog slaughter 600,000 head larger than in July, 1937. Although the August 1 5-year-average of stocks on hand was not large, as they included 1935 and 1936 which were both years of low storage stocks, the amount on hand on August 1 this year was 200,000,000 lbs. less than that average.

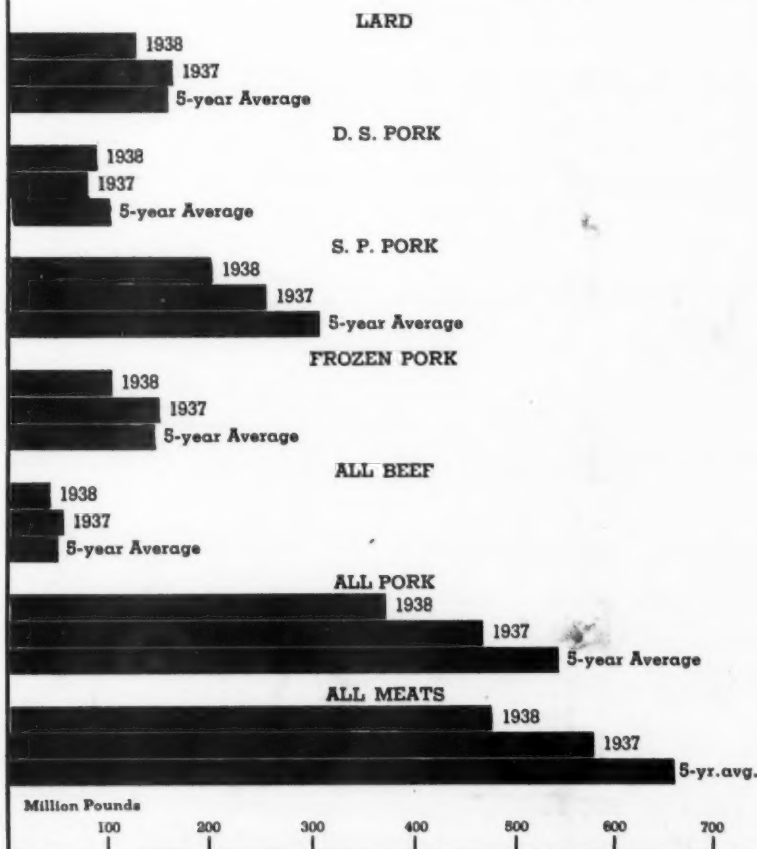
Consumptive demand has been good except for brief periods affected by excessive heat in large consuming areas. Prices have been more nearly in line with buying power, and the turn-over on

many cured products is much shorter.

Increased hog runs which may be expected in earnest as the close of the summer period approaches are likely to be accompanied with improved outlet, also a result of the end of summer and the arrival of cool weather. Aside from purely seasonal price declines prospects are good for moving meats on hand and replacing them at lower price levels and for low inventories as the close of the fiscal year approaches. Good merchandising will move all stocks now on hand not only without loss but at a satisfactory profit.

The chart on this page shows the relatively strong position of storage stocks when compared with a year ago and the 5-year-August 1 average.

### STOCKS LIMITED, OUTLET GOOD



## Pork and Lard Markets

**L**ARD futures at Chicago steadied and displayed fair strength during the past week with the upturns in hogs, grains and cotton oil. Although prices were lower on Thursday with bearish hog news, the market closed  $7\frac{1}{2}$  to 15 points above the preceding Friday.

Lard established new lows last weekend, but steadied and opened the week in light trade with influence of grain weakness offset by stronger hogs. The market made fair advances Tuesday on cash house buying and speculative short covering in December and January. Lard was fairly strong at midweek with better cash demand for September and October and commission house buying of December and January.

Cash lard in tierces was quoted at 8.12 $\frac{1}{2}$  nominal on Thursday and loose at 7.55; refined in tierces was 9 $\frac{1}{2}$ c.

Demand was fair and the market steadier at New York. Prime western was quoted at 8.60@8.70c; middle western, 8.60@8.70c; New York City in tierces, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c, tubs, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c; refined continent, 8 $\frac{1}{2}$ @8 $\frac{1}{2}$ c; Brazil kegs, 9@9 $\frac{1}{2}$ c; South America, 8 $\frac{1}{2}$ @9c, and shortening in car lots, 10 $\frac{1}{2}$ c, smaller lots, 11c.

### Hogs

Hog prices at Chicago strengthened during the week with cooler weather, better pork demand and lighter runs. Gains ranged up to 40@50c per cwt., some of which were later lost. High top for the week was on Wednesday at \$9.15, compared with \$8.75 on Monday and \$9.00 on Thursday. Average weight continued at around 290 lbs. Average price on Wednesday was \$7.79 compared with \$7.43 on previous Friday.

### EXPORTS

North American lard exports for week ended August 13 totaled 1,363,730 lbs., most of it clearing from Montreal. Spot lard was quoted on Thursday at Liverpool at 46s; A. C. hams at 96s and A. C. Canadian hams at 96s.

### CARLOT TRADING

Carlot market for most green product at Chicago was steady to a little higher during the past week with the stronger tone in the hog market, improved demand and limited offerings. Cured meats were unevenly steady to a little lower. Green regular hams were firm and 16/22 range scarce at  $\frac{1}{4}$ c advance. S. P. regulars were unchanged on the week. Offerings were scarce and inquiries active for light green skinned hams and they were marked up  $\frac{1}{4}$  to 1c. Inquiries for S. P. skinned hams were moderate and heavier averages offered at the market, or  $\frac{1}{4}$ c lower than last

(Continued on page 37.)

# HERE'S THE GREATEST CONTRIBUTION TO THE



## The Tobin Formrite Expertly designed—T

This Bacon Press is a "common sense" principle applied to forming Derind Bacon without freezing in molds or other equipment.

Not complicated—simple as A, B, C.

A child can operate it.

THE RESULTS ARE—ACTUALLY AMAZING!

### Consider these PROVEN FEATURES

#### *Tobin*

#### FORMRITE BACON PRESS

*Not an experimental device  
A scientifically-tested and proven machine  
No forms—molds or other equipment  
Not a complicated gadget  
No operating adjustments necessary  
Positive automatic operation  
Capacity up to 300 slabs per hour  
Finger-tip control  
Absolute safety in operation  
A child can operate it  
Only electrical connection necessary  
.04c per hour or less to operate  
No other source of power needed  
Selective variable pressure  
Durable—long-life construction*

#### WHAT IT DOES

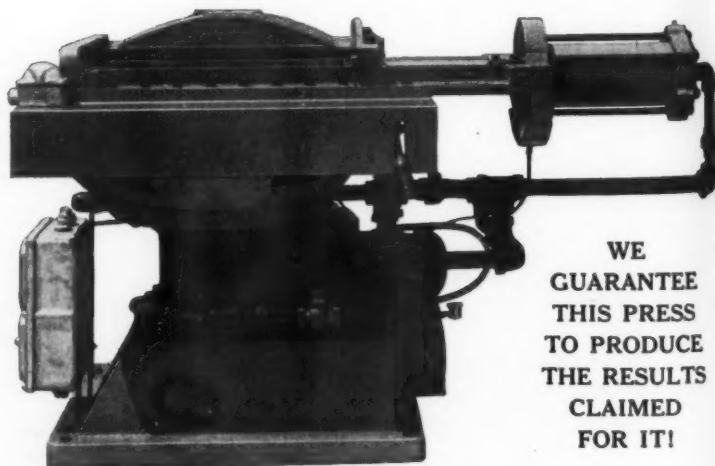
*Reduces labor costs  
For all averages of Bacon bellies  
No freezing required  
Eliminates freezer shrinkage  
Pre-chill overnight 20 to 30 degrees  
No shrinkage in forming  
Forms derind Bacon for sale in strip  
Forms derind Bacon for slicing  
Uniform width for slicing  
Uniform thickness for slicing  
Perfect slices—no broken tissues  
Increases yield of full slices  
Decreases yield of end slices  
Practically eliminates scraps  
Increases thickness of thin bellies  
Decreases thickness of thick bellies  
to uniform thickness throughout  
Narrow bellies are made wider  
Wide bellies are made narrower  
Slice immediately after forming,  
or—hold indefinitely  
Increased profits—Pays for itself*

#### SEE

#### this Press

now in operation at the

**ALBANY PACKING CO., INC.**  
ALBANY, N.Y.



WE  
GUARANTEE  
THIS PRESS  
TO PRODUCE  
THE RESULTS  
CLAIMED  
FOR IT!

PATENT APPLIED FOR

N THE MEAT PACKING INDUSTRY IN YEARS

# FORMRITE BACON PRESS

gne-Tested—Proven—NOW IN USE

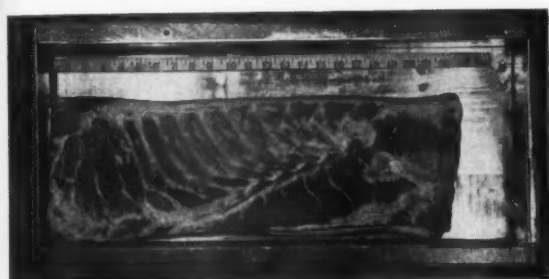
★ *The Candid Camera tells the story*

(Photographs are not retouched)

BEFORE FORMING



AFTER FORMING



★ The IDENTICAL Bacon belly appears in each of the four photographs above.

The upper photographs show comparison of thickness before and after forming. The TOBIN FORMRITE Bacon Press INCREASES the thickness of THIN Bacon and DECREASES the thickness of THICK Bacon—to UNIFORM thickness throughout.

The lower views are actual photographs of the same Bacon belly—in the TOBIN FORMRITE Bacon Press—BEFORE and AFTER forming. Note how both ends have been SQUARED, also—the UNIFORM width of the entire length of the Bacon belly. NARROW bellies are made WIDER. WIDE bellies are made NARROWER.

Regardless of grade, weight, shape or size—the TOBIN FORMRITE Bacon Press—thoroughly—economically—and speedily forms Derind Bacon for Slicing or Wrapping with REDUCED LABOR COSTS—INCREASES YIELD of full-width slices and practically ELIMINATES SCRAP BACON.

WRITE OR WIRE FOR FULL PARTICULARS  
ENGINEERING DIVISION

**ALBANY PACKING Co., Inc.**  
ALBANY, N.Y.

## ASK YOUR HAM MAKER about ADELMANN results-in-operation

If you want the *complete* story of why Adelmann Ham Boilers have such great acceptance, *ask your ham maker!*

Ask him to show you how much simpler they are to operate, and how easy they are to handle. Let him demonstrate their rugged durability and ability to stand hard knocks, because of their sturdy, reinforced construction.

He'll tell you much more than this—how the elliptical springs close the aitch-bone cavity firmly, why the covers don't tilt, how the ham can expand while cooking, how the self-sealing cover retains the ham juices in the container, how shrinkage and operating time are greatly reduced. And when he gets through you'll begin to realize why Adelmann Ham Boilers are "The Kind Your Ham Makers Prefer."

Write!

## HAM BOILER CORPORATION

Office and Factory—Port Chester, New York

Chicago Office: 332 S. Michigan Ave.

European Representatives: R. W. Bollans & Co., 6 Stanley St. Liverpool & 12 Bow Lane, London—Australian and New Zealand Representatives: Gollin & Co., Pty. Ltd., Offices in Principal Cities—Canadian Representatives: C. A. Pemberton & Co., Ltd., 189 Church St., Toronto

Adelmann Ham Boilers are made of Cast Aluminum, Tinned Steel, Monel Metal and Nirosta (Stainless) Steel—the most complete line available. Your obsolete, inefficient ham retainers have a liberal *trade-in value* on new Adelmann Ham Boilers! Write for details!



Type "O-E"  
Tinned Steel  
Five Sizes

## "BASED ON PRICES QUOTED IN THE DAILY MARKET SERVICE"

And thus this smart trader concludes his transaction. Why such confidence in THE NATIONAL PROVISIONER DAILY MARKET SERVICE? Because day in and day out for many years it has proved its reliability.

Subscribers to THE NATIONAL PROVISIONER DAILY MARKET SERVICE neither sell nor buy by "rule of thumb" methods. Theirs are no hit or miss transactions. They KNOW THE MARKET and sell or buy accordingly.

Write today for a sample copy of THE NATIONAL PROVISIONER DAILY MARKET SERVICE. Apply its vital market information to your business. Prove to yourself that it is worth many times its cost.

**THE**  
**NATIONAL PROVISIONER**  
**Daily Market Service**  
**NATIONAL PROVISIONER**

407 So. Dearborn St.

CHICAGO



By mail, air mail or  
wire, daily market  
information on

Provisions  
Lard  
Sausage Materials  
Tallow & Greases  
Oleo Oil and  
Stearine  
Cottonseed Oil  
Hides and Calfskins  
Fertilizer Materials  
Market Statistics  
all handled by the  
market authority of  
the industry—THE  
NATIONAL  
PROVISIONER.



## Hog Cut-Out Results

ONLY slightly improved fresh pork demand accompanied by rallying hog prices on short supply resulted in cut-out values somewhat less satisfactory than a week ago. Through much of the Eastern consuming area very adverse weather conditions continued to prevail and buying was slowed up. However, sharply curtailed supplies proved a strengthening factor in the live market.

Nearly half of the receipts at Chicago were made up of packing sows, light hogs were in good supply and medium butchers proved in good demand. Extreme top price paid during the week was \$9.15 which compares with a top of \$10.25 paid late in July. On the closing day of the period well-finished 180 to 240 lb. hogs moved at \$8.75 to \$9.00 with 250 to 270 lb. kinds at \$8.50 to \$8.80. Good quality new crop hogs were in demand but those lacking finish suffered considerable price penalty.

Receipts at the eleven markets totaled 164,000 head which was 47,000 less than a week ago, 32,000 more than a year ago and 8,000 less than two years ago. Marketings apparently were influenced by price as the rush of new crop hogs in the past two weeks apparently was an effort to market ahead of the seasonal early fall runs.

The test on this page applies only to good butcher hogs of the weights shown. Hogs with less quality would not yield as well and many cuts would not be of a quality to command the prices shown.

Because of small supplies, handling costs per hundred pounds live weight were high.

## PORK AND LARD MARKETS

(Continued from page 33.)

Friday. There was fair interest in green picnics and offerings were limited; 6/8, 8/10 and 12/14 advanced ¼c. S. P. picnics were unchanged.

There was broader interest in green bellies this week on part of formerly inactive buyers; bids were usually under market, however, and some weights quoted lower. Cured bellies quoted nominally ¼c under green. There were fair inquiries and a firmer tone in clear bellies with the list ¼ to ¾c up; September belly futures were quoted at 9.80 on Thursday against 9.00 on preceding Friday. Cash clear bellies on Thursday were 10.25n. Market steady and quiet on fat backs.

### FRESH PORK

With cooler weather and lighter hog receipts there was brisk demand in the fresh pork market at Chicago and prices of most product showed good gains. All averages of loins were wanted and 8/10 on Thursday quoted at 21c, or 2¼c over preceding Friday; other averages made comparable gains. Boston butts were up ¼c and skinned shoulders ¼c higher.

### BARRELED PORK

Barreled pork quotations were unchanged at Chicago. Demand was fair

and market steady at New York. Mess was quoted at \$28.37½ per barrel and family at \$23.25 per barrel.

### SAUSAGE MATERIALS

Supply of fresh regular pork trimmings was lighter and demand good at Chicago. Regulars were quoted Thursday at 8¼c against 7½c last Friday. Leans moved into regular channels at steady prices. Pork cheek meat was steady and livers a little higher.

(See page 45 for later markets.)

## U. S. INSPECTED HOG KILL

At 8 points for the week ended Aug. 12, 1938, compared:

	Week ended Aug. 12.	Prev. week.	Cor. 1937.
Chicago .....	70,337	71,229	41,218
Kansas City, Kansas.....	26,482	21,922	15,325
Omaha .....	17,630	16,392	11,251
St. Louis & East St. Louis.....	43,290	38,720	24,191
Sioux City .....	11,995	11,184	6,163
St. Joseph .....	11,670	9,171	2,517
St. Paul .....	32,863	27,609	12,229
N. Y., Newark and J. C. ....	28,527	32,078	21,511
Total .....	242,764	228,305	134,405

## GERMAN HOGS AND LARD

Top hogs at Berlin for the week of August 3, 1938, were quoted at \$18.45 against \$18.45 the previous week and \$17.81 at the same time a year earlier. Lard in tierces at Hamburg was priced at \$10.17 per cwt. against \$10.72 the previous week and \$13.34 at the same time last year.

## HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive	Per Cent live wt.	Price per lb.	Value per cwt. alive
	180-220 lbs.			220-260 lbs.			260-300 lbs.		
Regular hams .....	14.00	17.4	\$ 2.44	13.70	17.4	\$ 2.38	13.50	17.1	\$ 2.31
Picnics .....	5.60	12.3	.69	5.40	11.6	.63	5.10	9.8	.50
Boston butts .....	4.00	17.1	.68	4.00	17.1	.68	4.00	17.1	.68
Loins (blade in) .....	9.80	18.5	1.81	9.60	16.3	1.56	9.10	14.4	1.31
Bellies, S. P. ....	11.00	15.1	1.66	9.70	13.9	1.35	3.10	13.2	.41
Bellies, D. S. ....	.....	.....	.....	2.00	10.3	.21	9.90	9.4	.93
Fat backs .....	1.00	5.9	.06	3.00	6.1	.18	5.00	6.3	.32
Plates and jowls.....	2.50	6.6	.17	3.00	6.6	.20	3.30	6.3	.22
Raw leaf .....	2.10	7.2	.15	2.20	7.2	.16	2.10	7.2	.15
P. S. lard, rend, wt.....	12.40	7.5	.93	11.50	7.5	.86	10.20	7.5	.77
Spareribs .....	1.60	10.2	.16	1.60	10.2	.16	1.50	10.2	.15
Trimmings .....	3.00	7.4	.22	2.80	7.4	.21	2.70	7.4	.20
Feet, tails, neckbones.....	2.00	.....	.08	2.00	.....	.08	2.00	.....	.08
Offal and misc.....	.....	.....	.34	.....	.....	.34	.....	.....	.34
<b>TOTAL YIELD AND VALUE...</b>	<b>69.00</b>		<b>\$ 9.39</b>	<b>70.50</b>		<b>\$ 9.00</b>	<b>71.50</b>		<b>\$ 8.34</b>
Cost of hogs per cwt.....		\$ 8.86			\$ 8.82			\$ 8.44	
Condemnation loss .....		.04			.04			.04	
Handling & overhead.....		.88			.75			.65	
<b>TOTAL COST PER CWT ALIVE</b>		<b>\$ 9.78</b>			<b>\$9.61</b>			<b>\$ 9.13</b>	
<b>TOTAL VALUE .....</b>		<b>9.39</b>			<b>9.00</b>			<b>8.34</b>	
Loss per cwt.....		.39			.61			.79	
Loss per hog .....		\$ .78			\$1.46			\$ 2.21	

# Chicago Provision Markets

REPORTED BY THE NATIONAL PROVISIONER DAILY MARKET SERVICE

## CASH PRICES

Based on actual carlot trading Thursday, August 18, 1938.

REGULAR HAMS.		*S.P.
Green.		
8-10	18 n	19 1/2
10-12	17 1/2	18 1/2
12-14	17 1/2	18 1/2
14-16	17 1/2	18 1/2
10-16 Range	17 1/2	18 1/2

BOILING HAMS.		*S.P.
Green.		
10-18	17 1/2	18 1/2
18-20	17 1/2	18 1/2
20-22	17 1/2	18 1/2
16-20 Range	17 1/2	18 1/2
16-22 Range	17 1/2	18 1/2

SKINNED HAMS.		*S.P.
Green.		
10-12	19 1/2 @ 10%	20 1/2
12-14	19 1/2 @ 20	20 1/2
14-16	20 1/2	20 1/2
16-18	19 1/2	19 1/2
18-20	16 1/2	16 1/2
20-22	14 1/2	14 1/2
22-24	13 1/2 @ 13 1/2	15 1/2
24-26	12 1/2	14 1/2
26-30	11 1/2	13 1/2
30 and up	11 1/2	13 1/2

PICNICS.		*S.P.
Green.		
4-6	13	14
6-8	12 1/2	13 1/2
8-10	10 1/2	11 1/2
10-12	10	10 1/2
12-14	10	10 1/2
Short Shank 1/2c over.		

BELLIES.		*S.P.
(Square cut seedless.)		
Green.		
6-8	16	16 1/2
8-10	15 1/2	16 1/2
10-12	15 1/2	16 1/2
12-14	14 1/2	15 1/2
14-16	14 1/2	15 1/2
16-18	13	13 1/2

\*Quotations represent No. 1 new cure.

D. S. BELLIES.		Rib.
Clear.		
14-16	11 1/2 n	11 1/2
16-18	11 1/2 n	11 1/2
18-20	10 1/2	10 1/2
20-22	10 1/2	10 1/2
22-24	10	10
30-35	9 1/2	9 1/2
35-40	9 1/2	9 1/2
40-50	9	9 1/2

D. S. FAT BACKS.		
6-8	6 1/2	
8-10	7	
10-12	7 1/2	
12-14	7 1/2	
14-16	7 1/2	
16-18	7 1/2	
18-20	7 1/2	
20-25	7 1/2	

OTHER D. S. MEATS.		
Extra Short Clears	35-45	9 n
Extra Short Ribs	35-45	9 n
Regular Plates	6-8	8 1/2
Clear Plates	4-6	6 1/2 @ 7
Jowl Butts		7 1/2 @ 7 1/2
Green Square Jowls		9 1/2
Green Rough Jowls		7 1/2

LARD.		
Prime Steam, cash	8.12 1/2 n	
Prime Steam, lower	7.50	
Neutral, in tierces	9.62 1/2 n	
Raw Leaf	7.62 1/2 n	

## CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for week ended Aug. 13, 1938, were:

	Week Aug. 13.	Previous Week.	Same Week '37.
Cured Meats, lbs.	14,037,000	16,160,000	15,691,000
Fresh Meats, lbs.	42,644,000	40,951,000	39,979,000
Lard, lbs.	1,960,000	1,866,000	4,700,000

## FUTURE PRICES

SATURDAY, AUG. 13, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	7.97 1/2	8.10	7.97 1/2
Oct. ...	8.20	8.20	8.15
Nov. ...	8.12 1/2	8.15	8.10
Dec. ...	8.15	8.15	8.10
Jan. ...	8.25	8.25	8.20
Mar. ...	8.30	8.30	8.30ax

CLEAR BELLIES—			
Sept. ...	9.25		9.25b

MONDAY, AUGUST 15, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	8.02 1/2	8.05	8.05
Oct. ...	8.12 1/2	8.10	8.12 1/2ax
Nov. ...	8.10	8.05	8.15b
Dec. ...	8.10	8.05	8.12 1/2ax
Jan. ...	8.10	8.05	8.12 1/2b
Mar. ...	8.15	8.20	8.20b
May ...	8.30	8.27 1/2	8.27 1/2

CLEAR BELLIES—			
Sept. ...			9.32 1/2b

TUESDAY, AUGUST 16, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	8.05	8.15	8.05
Oct. ...	8.15	8.25	8.15
Nov. ...	8.07 1/2	8.22 1/2	8.22 1/2b
Dec. ...	8.07 1/2	8.22 1/2	8.22 1/2ax
Jan. ...	8.10	8.20	8.10
Mar. ...	8.30	8.30	8.30b
May ...	8.27 1/2	8.40	8.25

CLEAR BELLIES—			
Sept. ...			9.60b

WEDNESDAY, AUGUST 17, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	8.20	8.30	8.25ax
Oct. ...	8.30	8.40	8.35ax
Nov. ...	8.30	8.35	8.30b
Dec. ...	8.30	8.35	8.30b
Jan. ...	8.30	8.35	8.30b
Mar. ...	8.45	8.45	8.40ax
May ...	8.45	8.50	8.42 1/2

CLEAR BELLIES—			
Sept. ...	9.87 1/2		9.87 1/2

THURSDAY, AUGUST 18, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	8.20	8.20	8.12 1/2
Oct. ...	8.30	8.30	8.20ax
Nov. ...	8.25	8.25	8.20ax
Dec. ...	8.25	8.25	8.17 1/2
Jan. ...	8.25	8.25	8.17 1/2ax
Mar. ...	8.37 1/2	8.37 1/2	8.30ax
May ...	8.45	8.45	8.35

CLEAR BELLIES—			
Sept. ...			9.80ax

FRIDAY, AUGUST 19, 1938.

Open.	High.	Low.	Close.
LARD—			
Sept. ...	8.10	8.15	8.05
Oct. ...	8.12 1/2	8.20	8.12 1/2
Nov. ...	8.17 1/2	8.17 1/2	8.17 1/2b
Dec. ...	8.17 1/2	8.12 1/2	8.17 1/2b
Jan. ...	8.20	8.15	8.20b
Mar. ...	8.37 1/2	8.42 1/2	8.37 1/2
May ...			8.42 1/2

CLEAR BELLIES—			
Sept. ...			9.80ax

Key—ax, asked; b, bid; n, nom.; —, split.

## LARD EXPORTS AND MAKE

6 Months 1937

Exports

Production

6 Months 1938

Exports

Make

Million lbs.	100	200	300	400	500	600
Exports						
Make						

## PORK PRODUCTS EXPORTS

Exports of provisions originating in the United States and Canada from Atlantic and Gulf ports:

	Week ended Aug. 13, 1938	Week ended Aug. 14, 1937	Nov. 1, 1937 to Aug. 13, 1938
--	--------------------------	--------------------------	-------------------------------

PORK.		bbbls.	bbbls.	bbbls.
To	United Kingdom	.....	5	100
Continent	.....	.....	5	364
Total	.....	.....	5	464

BACON AND HAM.		M lbs.	M lbs.	M lbs.
United Kingdom	.....	2,512	1,034	125,377
Continent	.....	30	.....	2,294
West Indies	.....	.....	.....	592
B. N. A. Colonies	.....	.....	.....	65
Other Countries	.....	1	.....	62
Total	.....	2,543	1,035	128,390

LARD.		M lbs.	M lbs.	M lbs.
United Kingdom	.....	1,241	1,576	112,223
Continent	.....	.....	.....	15
Sth. and Ctl. America	.....	48	.....	3,114
West Indies	.....	75	398	6,920
B. N. A. Colonies	.....	.....	.....	16
Other Countries	.....	.....	.....	84
Total	.....	1,364	1,989	129,152

## TOTAL EXPORTS BY PORTS.

From	Pork, bbbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York	.....	342	453
Boston	.....	3	10
New Orleans	.....	.....	123
Montreal	.....	2,197	778
Halifax	.....	1	.....
Total week	.....	2,542	1,364
Previous week	.....	550	2,336
2 weeks ago	.....	5,370	2,143
Cor. week 1937	.....	5	1,035

SUMMARY NOV. 1, 1937 TO AUG. 13, 1938.

	1937-1938.	1936-1937.
Pork, M lbs.	93	25
Bacon and Ham, M lbs.	128,390	93,736
Lard, M lbs.	129,152	84,471

## MEAT IMPORTS AT NEW YORK

For week ended August 12, 1938:

Point of origin.	Commodity.	Amount lbs.
Argentina—Canned corned beef	.....	152,748
—Beef extract in tins	.....	10,080
Brazil—Canned corned beef	.....	288,000
Canada—Fresh frozen ham	.....	21,087
—Smoked pork middles	.....	71
—Smoked pork butts	.....	132
—Smoked bacon	.....	1,054
Denmark—Cooked ham in tins	.....	21,294
—Luncheon meat in tins	.....	7,200
England—Meat paste in tins	.....	22
Holland—Cooked picnics in tins	.....	6,667
—Cooked ham in tins	.....	22,277
—Smoked ham	.....	2,662
—Liverpaste in tins	.....	994
—Smoked shoulders in tins	.....	1,299
Italy—Smoked sausage	.....	3,603
—Salami	.....	5,951
Lithuania—Fr. frozen pork cuts	.....	74,007
—Cooked ham in tins	.....	36,896
—Cooked picnics in tins	.....	23,866
Norway—Meat balls in tins	.....	250
—Meat cakes in tins	.....	250
Paraguay—Canned corned beef	.....	27,000
Poland—Smoked bacon	.....	32,287
—S. P. butts	.....	1,320
—Cooked veal in tins	.....	678
—Cooked ham in tins	.....	680,680
—Cooked pork butts in tins	.....	6,450
—Cooked shoulders in tins	.....	57,866
—Cooked picnics in tins	.....	13,920
—Cooked pork loins in tins	.....	42,120
Uruguay—Canned corned beef	.....	171,000

## LARD AND GREASE EXPORTS

Exports of lard from New York City, week of August 13, 1938, totaled 453,130 lbs.; tallow, none; greases 335,200 lbs.; stearine, none.

The National Provisioner



## Speed Reducers and Gearing

Send for the  
IXL handbook -  
"Gear Problems"  
- it tells you how  
to solve them!



Free to executives  
and engineers

**FOOTE BROS.**  
GEAR & MACHINE CORPORATION  
5297 South Western Blvd., Chicago, Ill.

## How Many Safety Hazards

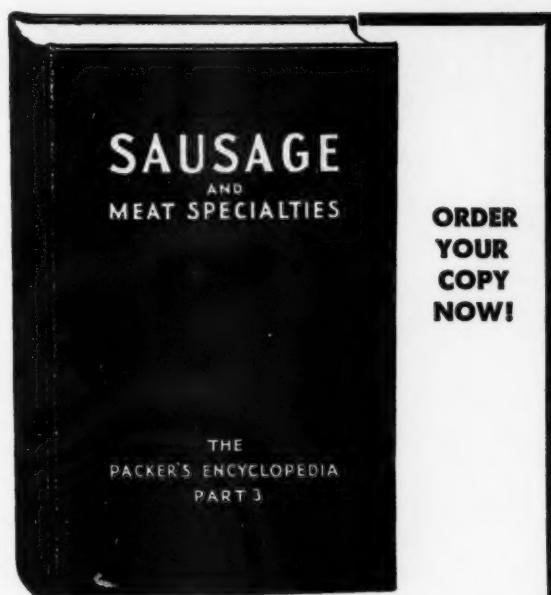


• Every hole, rut or crack in a working floor is not only a safety hazard, dangerous to workmen but slows down the workers' efforts. Eliminate these hazards. Repair your floor with Cleve-O-Cement, the permanent patching cement. Dries to a flintlike hardness overnight. Tougher and harder in 24 hours than ordinary cement in 28 days. Waterproof and acid-resistant. Withstands extreme temperatures. The only patching cement unconditionally guaranteed to stand up on cooler room floors. Contains no asphalt. Write today for illustrated bulletin and Free Test Offer.

THE MIDLAND PAINT & VARNISH CO.  
1324 MARQUETTE CLEVELAND, O.

**CLEVE-O-CEMENT**  
CURES FLOOROSIS

Week Ending August 20, 1938



## JUST OFF THE PRESS!

The book the whole industry has been looking for  
**"SAUSAGE and MEAT SPECIALTIES"**

Compiled by THE NATIONAL PROVISIONER, in cooperation with leading sausage experts in the field, "*Sausage and Meat Specialties*" is the first work of its kind on this important subject.

This new book presents the best of modern sausage practice, tested formulas for sausage and specialty products of all kinds, with complete manufacturing and operating information.

The wide range of subjects covered in "*Sausage and Meat Specialties*" makes it an indispensable aid to every Sausage Manufacturer and every Sausage Maker.

This first edition is limited. Order your copy now. Price \$5.00 postpaid.

**THE NATIONAL PROVISIONER**  
407 So. Dearborn St., Chicago, Ill.

Page 39

## STOPS OVERHEATED WATER



*Reduces  
Fuel Losses*

**POWERS Hot  
Water Tank Regulator**

**Ends  
Hot Water  
Complaints**

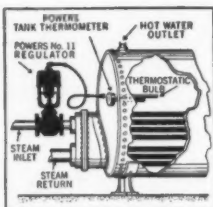
*Pays back its cost several times a year*

**O**VERHEATED water causes complaints, wastes fuel—shortens life of valves and plumbing fixtures and increases deposit of lime in pipes. • Powers regulators will help to reduce these losses. Install them on your hot water heaters. They keep the water at the right temperature. Fuel savings alone often pay back their cost several times a year. As they usually last 10 to 15 years they pay big dividends. *Write for Bulletin 2035.*

**The Powers Regulator Co.**  
Offices in 45 Cities. See your phone directory. 2725 Greenview Avenue, Chicago; 231 E. 46th Street, New York City; 1808 West 8th Street, Los Angeles.

*45 Years of Temperature Control*

**POWERS**  
AUTOMATIC  
WATER TEMPERATURE CONTROL



## RENDERING PLANT LAYOUT

(Continued from page 19.)

Rendering is done in two 5-ft. by 10-ft. Allbright-Nell Co. melters installed on second floor. A charge is rendered in about 3½ hours. After cooked material has drained in the percolators, it is shoveled into a screw conveyor which discharges into a hopper connecting with a chute leading to the Anderson Duo Expeller on the first floor. Before dropping into the expeller the cracklings pass over a magnetic separator.

Grease drained from cracklings in percolators and pressed from them by the expeller flows to a settling tank. After the solids have settled out the

grease is pumped to elevated storage tanks outside of the building.

Cracklings are handled from the expeller room to the crackling grinder by a specially-constructed blower system, consisting of a fan and an 8-in. pipe which passes from the expeller room over the crackling storage room roof and terminates in a storage bin. From here the cracklings are gravitated to the hammer mill. Cracklings analyze approximately 63 per cent protein and 6.2 per cent grease.

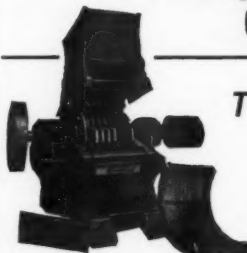
Steam for rendering and building heating in winter is generated at 125 lbs. pressure in two Kewanee gas-fired, horizontal return tubular boilers installed on the first floor to the rear of the expeller room. Water for plant

use is supplied from two wells by two motor-driven Sterling pumps with a capacity of 250 gallons per minute.

The plant and its equipment cost about \$70,000. Considering that it formerly cost Shelby county and the city of Memphis an average of \$7,500 yearly to bury fallen animals, this reduction plant is expected to be more than self-supporting in the revenue received from hides, cracklings and grease. The livestock population of the county is increasing rapidly, so that an increasing quantity of raw material for rendering undoubtedly will be received.

Need a good man? See page 60.

## There Is A "WILLIAMS" Mill For ... Every By-Product— Grinding Job



### The WILLIAMS "AK"

No grinder made equals the "AK" for grinding meat scrap, cracklings, tankage and similar products. Not only will it grind high grease content material to 8, 10 and 12 mesh fineness, but it also does so with less power and keeps the material cooler than by any other method. The chisel edge hammers cut through and grind with less effort and have no trailing edge to rub, heat by friction and cause the grease to flow.

Nine sizes of the "AK" grinder are available for every by-product grinding job.

- FEATURES INCLUDE**
- RENEWABLE GRINDING PLATE
  - ANTI-DULLING DISCS
  - CHISEL EDGE HAMMERS
  - QUICK CHANGE SCREENS
  - HINGED COVER
  - GREASY CRACKLINGS DO NOT CLOG

• Write for Bulletin Today •

**THE WILLIAMS PATENT CRUSHER & PULVERIZER CO.**

2708 North Ninth St. - ST. LOUIS, MO.

Sales Agencies in All Principal Cities Including

CHICAGO  
37 W. Van Buren

NEW YORK  
15 Park Row

SAN FRANCISCO  
326 Rialto Bldg.



**WILLIAMS**  
PATENT CRUSHERS GRINDERS SHREDDERS

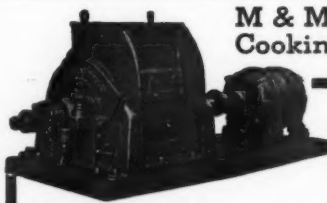
## REDUCE PACKINGHOUSE BY-PRODUCTS with **STEDMAN** 2-STAGE HAMMER MILLS



Cut Grinding Costs—insure more uniform grinding—reduce power consumption and maintenance expense—provide instant accessibility. Stedman's extreme sectional construction saves cleaning time. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. per hr. Write for catalog No. 302.

**STEDMAN'S FOUNDRY and  
MACHINE WORKS**

504 INDIANA AVE., AURORA, INDIANA, U.S.A. Founded 1854



## M & M HOG Reduces Cooking Time 1/3 to 1/2!

**SAVES STEAM,  
POWER, LABOR**

**CUTS RENDERING COSTS**—Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and

moisture content readily. Low operating cost. Big Savings! Increases melter capacity. Sizes and types to meet every requirement. Write for Bulletins.

**MITTS & MERRILL**

Builders of Machinery Since 1884  
1001-51 S. Water St., Saginaw, Mich.



# Tallow and Greases

WEEKLY MARKET REVIEW

**TALLOW.**—The tallow market at New York was fairly active and weaker during the past week. Volume of business was estimated at about 1,000,000 lbs. and prices were off  $\frac{1}{8}$ c to a new low for the move. Extra sold at  $5\frac{1}{2}$ c, delivered. Producers were more inclined to sell stuff on hand and also to market somewhat ahead; there was also a little pressure of outside tallow at New York. It was reported that outside off-color tallow sold at  $5\frac{1}{2}$ c, delivered. Consumers took hold in a moderate way and then lowered their ideas fractionally.

At New York, special was quoted at  $5\frac{1}{2}$ c; extra,  $5\frac{1}{2}$ c, delivered, and edible,  $7\frac{1}{2}$ c in packages.

Foreign tallow offerings at New York showed no particular change from the previous week. South American No. 1 was quoted at  $4.80@5$ c; No. 2,  $4\frac{1}{2}$ c @  $4\frac{1}{2}$ c, and edible,  $5.05@5.30$ c, all c.i.f.

Tallow futures at New York were off 10 to 20 points on the week. September traded from 5.35 to 5.25; October, 5.43 to 5.40, and December, 5.50.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, August-September shipment, was unchanged on the week at 21s 9d and Australian good mixed, August-September shipment, declined 6d to 18s 6d.

Buyers' and sellers' ideas were somewhat apart this week in tallow market at Chicago; offerings were light and firmly held. A large buyer reduced his bids last weekend  $\frac{1}{8}$ c below previous sales; tank outside prime reported sold at  $5\frac{1}{2}$ c, Chicago. A few tanks of prime were reported Monday at  $5\frac{1}{2}$ c, Chicago, with large consumers talking inside of ranges. Prime tallow appeared strongly held at  $5\frac{1}{2}$ c, Chicago, with sellers' ideas influenced by strength in surrounding markets. One large soaper willing to take product for August and September shipment at bid prices; there was some dealer interest Wednesday in prime at  $5\frac{1}{2}$ c, outside point, later withdrawn. Offerings were tighter on Thursday with some dealer interest at fractionally higher than large consumers' bids. Chicago quotations, loose basis, on Thursday were:

Edible tallow .....	@ 6%
Fancy tallow .....	@ 5%
Prime packers .....	5% @ 5%
Special tallow .....	5% @ 5%
No. 1 tallow .....	5 @ 5%

**STEARINE.**—The market for oleo stearine at New York was marked down  $\frac{1}{4}$  to 1c this week. Stocks at New York were light and said to be very firmly held. Oleo at New York was quoted at  $7\frac{1}{2}$ c @ 8c.

The market at Chicago was quiet and prime oleo was quoted at  $7\frac{1}{2}$ c.

**OLEO OIL.**—Demand was rather quiet and the market unchanged to  $\frac{1}{8}$ c easier at New York. Extra was quoted at  $9\frac{1}{4}$ @ $10\frac{1}{4}$ c; prime,  $9\frac{1}{4}$ @ $9\frac{1}{4}$ c, and lower grades,  $8\frac{1}{4}$ @ $9\frac{1}{4}$ c.

The market was quiet and steady at Chicago with extra quoted at  $9\frac{1}{4}$ @ $9\frac{1}{4}$ c and prime at  $8\frac{1}{4}$ @ $9$ c.

(See page 45 for later markets.)

**LARD OIL.**—With trade interest only routine, the market at New York was off  $\frac{1}{4}$  to  $\frac{1}{2}$ c on the week. No. 1 was quoted at  $8\frac{1}{4}$ c; No. 2,  $8\frac{1}{4}$ c; extra,  $9\frac{1}{4}$ c; extra No. 1,  $9$ c; extra winter strained,  $9\frac{1}{2}$ c; prime edible,  $11\frac{1}{2}$ c, and inedible,  $9\frac{1}{2}$ c.

**NEATSFOOT OIL.**—Demand was moderate at New York and the market unchanged to  $\frac{1}{4}$ c lower. Cold test was quoted at  $15\frac{1}{4}$ c; extra,  $9\frac{1}{4}$ c; extra No. 1,  $9$ c; pure,  $11\frac{1}{2}$ c, and prime,  $9\frac{1}{2}$ c.

**GREASES.**—The market was rather quiet at New York and barely steady. The last business in yellow and house was at 5c. The easier tone in tallow led consumers to await developments. Buyers were bidding  $4\frac{1}{2}$ c but sellers were rather firm at the 5c level.

At New York, yellow and house was quoted at  $4\frac{1}{2}$ @ $5$ c; brown,  $4\frac{1}{2}$ @ $4\frac{1}{2}$ c, and choice white,  $5\frac{1}{2}$ @ $5\frac{1}{2}$ c.

While consumers lowered their grease bids at Chicago about  $\frac{1}{8}$ c per pound, sellers were not particularly interested on that basis. Car brown grease, in drums, sold at  $4\frac{1}{4}$ c, Chicago on Wednesday; bidding  $4\frac{1}{4}$ c on loose basis in accordance with previous day's sale. Yellow grease was wanted at  $4\frac{1}{4}$ c, Chicago. Yellow grease, high acid, sold Thursday at  $4\frac{1}{4}$ c, Chicago. Offerings were tighter and there was some interest fractionally over large consumers' bid prices. Quotations on Thursday were:

Choice white grease .....	5% @ $5\frac{1}{2}$
A-white grease .....	@ $5\frac{1}{2}$
B-white grease .....	@ $5\frac{1}{2}$
Yellow grease, 10-15 f.f.a. ....	$4\frac{1}{4}$ @ 5
Yellow grease, 15-20 f.f.a. ....	$4\frac{1}{4}$ @ $4\frac{1}{4}$
Brown grease .....	$4\frac{1}{4}$ @ $4\frac{1}{4}$

## BY-PRODUCTS MARKETS

Chicago, August 18, 1938.

By-products markets continue very quiet. Few sales. Little demand.

### Blood.

Sale of one car blood early in week at \$2.90, later at \$2.75 with more offered at that figure.

	Unit
	Ammonia.
Unground .....	\$ @ 2.75

**Digester Feed Tankage Materials.**  
Market quiet.

Unground, 11 to 12% ammonia...	\$2.75@2.85 & 10c
Unground, 6 to 10%, choice	
quality .....	@ 3.00 & 10c
Liquid stick .....	@ 1.85

### Packinghouse Feeds.

Packinghouse feeds in fair demand.

	Carlots.
	Per ton.
Digester tankage meat meal, 60%...	\$ @ 45.00
Meat and bone scraps, 50% .....	@ 45.00
Raw bone-meal .....	@ 35.00
Special steam bone-meal .....	@ 45.00

### Bone Meals (Fertilizer Grades).

Bone meal market easier at quoted prices.

	Per ton.
Steam, ground, 3 & 50 .....	\$ @ 24.00
Steam, ground, 2 & 26 .....	@ 22.00

### Fertilizer Materials.

Fertilizer materials market quiet.

	Per ton.
High grd., tankage, ground,	
10@11% am. ....	\$ 2.50@ 2.65
Bone tankage, ungrd., low pr.,	
per ton .....	18.00@20.00
Hoof meal .....	@ 2.50

### Dry Rendered Tankage.

Crackling market dull.

Hard pressed and expeller unground,	
per unit protein .....	\$ .55@.57
Soft prod. pork, ac. grease & qual-	
ity, ton .....	@ 40.00
Soft prod. pork, ac. grease & qual-	
ity, ton .....	@ 30.00

### Gelatin and Glue Stocks.

Gluestock markets very quiet.

	Per ton.
Calf trimmings .....	\$18.00@20.00
Sinews, pinles .....	16.00@17.00
Cattle jaws, skulls and knuckles .....	18.00@19.00
Hide trimmings .....	12.00@13.00
Pig skin scraps and trim, per lb., l.c.l	4c @ $4\frac{1}{2}$ c

### Horns, Bones and Hoofs.

Market for horns, bones and hoofs quiet and unchanged.

	Per ton.
Horns, according to grade .....	\$35.00@60.00
Cattle hoofs, house run .....	@ 30.00
Junk bones .....	@ 16.00
(Note—foregoing prices are for mixed carloads of unsorted materials.)	

### Animal Hair.

Hog hair market quiet and nominal.

	Per lb.
Winter coll dried .....	.4c @ $4\frac{1}{2}$ cn
Summer coll dried .....	.1 $\frac{1}{2}$ c @ $1\frac{1}{2}$ c
Winter processed .....	@ 8cn
Cattle switches, each* .....	.1 $\frac{1}{2}$ c @ 2c

\*According to count.

## EASTERN FERTILIZER MARKETS

(Special Report to The National Provisioner.)

New York, August 17, 1938.

Dried blood is offered at \$2.90 per unit of ammonia and, no doubt, bids would be considered because of the lack

of demand from both feeding and fertilizer buyers. South American last sold at \$3.10 per unit c.i.f. Atlantic Coast ports.

There have been no recent sales of ground fertilizer or unground feeding tankage and the nominal quotations are about \$2.90 and 10c, f.o.b. local shipping points.

There is very little trading being done in packing house by-products or fertilizer and feeding materials.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports August 1938 to June 1939, inclusive...	\$26.75 @ 28.00
Blood, dried, 10% per unit.....	@ 2.90
Unground fish scrap, dried, 11½% ammonia, 15% B. P. L., f.o.b. fish factory .....	3.25 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	@ 44.00
August shipment .....	@ 44.00
Fish scrap, acidulated, 7% ammonia, 3% A. P. A., f.o.b. fish factories...	2.75 & 50c
Soda nitrate, per net ton: bulk, Sept. ....	@ 27.00
In 200-lb. bags, August.....	@ 28.30
In 100-lb. bags, August.....	@ 29.00
Tankage, ground 10% ammonia, 10% B. P. L., bulk.....	2.90 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	2.90 & 10c

### Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	@ 23.00
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	@ 27.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% fat.....	@ 8.00

### Dry Rendered Tankage.

50% unground .....	@ 67½c
60% unground .....	@ 70c

## TALLOW FUTURE TRADING

### MONDAY, AUGUST 15, 1938.

	High.	Low.	Close.
August .....	.....	.....	5.10a
September .....	5.25	5.25	5.20b
October .....	.....	.....	5.30b
December .....	.....	.....	5.35b
January .....	.....	.....	5.45a

### TUESDAY, AUGUST 16, 1938.

August .....	.....	.....	5.10a
September .....	.....	.....	5.15b
October .....	.....	.....	5.30b
December .....	.....	.....	5.40b
January .....	.....	.....	5.45a

### WEDNESDAY, AUGUST 17, 1938.

August .....	.....	.....	5.10a
September .....	.....	.....	5.15b
November .....	.....	.....	5.32b
December .....	.....	.....	5.42b
January .....	.....	.....	5.45a

### THURSDAY, AUGUST 18, 1938.

September .....	.....	.....	5.20b
October .....	5.42	5.35	5.42b
November .....	.....	.....	5.35b
December .....	.....	.....	5.46b
January .....	.....	.....	5.55a

### FRIDAY, AUGUST 19, 1938.

September .....	.....	.....	5.25 @ 5.35
October .....	.....	.....	5.35 @ 5.55
November .....	.....	.....	5.40 @ 5.65
December .....	.....	.....	5.45 @ 5.75

## COTTONSEED PRODUCTS PRODUCED AND CONSUMED

As reported for the twelve months ended July 31, 1938 and 1937:

### COTTONSEED RECEIVED, CRUSHED, AND ON HAND (TONS).

	Received at mills*		Crushed		On hand at mills	
	Aug. 1 to July 31, 1938.	1937.	Aug. 1 to July 31, 1938.	1937.	July 31, 1938.	1937.
United States.....	6,619,000	4,519,024	6,325,498	4,498,321	332,067	42,304
Alabama .....	438,230	338,424	438,280	338,500	12,222	281
Arkansas .....	627,285	451,779	606,961	452,021	20,208	364
California .....	290,352	174,513	269,096	170,153	26,724	5,468
Georgia .....	623,835	476,651	611,248	475,965	14,915	2,328
Louisiana .....	288,546	241,355	282,568	242,825	5,882	204
Mississippi .....	1,029,409	855,689	994,874	829,390	42,501	8,243
North Carolina.....	289,912	232,838	282,540	233,117	7,783	411
Oklahoma .....	277,494	83,716	274,622	84,269	3,374	502
South Carolina .....	284,768	221,683	283,789	222,218	1,629	650
Tennessee .....	437,127	356,928	424,977	357,526	12,563	415
Texas .....	1,756,463	947,822	1,603,039	934,826	176,216	22,872
All other states.....	272,639	162,676	265,195	162,351	8,040	896

\*Includes seed destroyed at mills but not 42,394 tons and 21,926 tons on hand Aug. 1 nor 153,514 tons and 104,306 tons reshipped for 1938 and 1937 respectively.

### COTTONSEED PRODUCTS MANUFACTURED, SHIPPED OUT, AND ON HAND.

	Season.	On hand August 1.	Produced Aug. 1 to July 31.		Shipped out Aug. 1 to July 31.		On hand July 31.
			1938.	1937.	1938.	1937.	
Crude oil .....	1937-38	*11,141,266	1,965,993,076	1,958,770,391	*34,208,058	11,141,266	
(pounds) .....	1936-37	19,191,508	1,363,978,069	1,370,025,906	11,141,266		
Refined oil .....	1937-38	1441,052,343	**1,763,008,936	.....	1496,474,233		
(pounds) .....	1936-37	318,873,305	1,310,250,454	.....	441,052,343		
Cake and meal.....	1937-38	41,952	2,830,399	2,055,84	216,503		
(tons) .....	1936-37	65,053	2,031,488	2,064,889	41,952		
Hulls .....	1937-38	48,422	1,624,579	1,536,845	131,156		
(tons) .....	1936-37	23,893	1,144,138	1,124,609	43,422		
Linters .....	1937-38	61,547	1,471,918	1,053,901	479,564		
(running bales) .....	1936-37	49,819	1,126,873	1,108,145	61,547		
Hull fiber .....	1937-38	1,828	65,451	36,487	30,792		
(500-lb. bales) .....	1936-37	88	48,265	46,525	1,828		
Grabbots, notes, etc.....	1937-38	7,379	82,944	53,880	36,443		
(500-lb. bales) .....	1936-37	2,991	56,841	51,953	7,379		

\*Includes 4,272,188 and 11,005,555 pounds held by refining and manufacturing establishments and 4,369,480 and 12,875,220 pounds in transit to refiners and consumers August 1, 1937 and July 31, 1938 respectively.

\*\*Includes 13,949,453 and 5,215,296 pounds held by refiners, brokers, agents, and warehousemen at places other than refineries and manufacturing establishments and 7,957,878 and 7,602,005 pounds in transit to manufacturers of lard substitute, oleomargarine, soap, etc., August 1, 1937 and July 31, 1938, respectively.

\*\*Produced from 1,923,504,866 pounds of crude oil.

## TENNESSEE'S MARGARINE TAX

Tennessee has a 10c tax on margarine. This tax has been effective since 1931. The state now has approximately 6,000 dairy farmers, 63,000 cotton farmers, 11,000 retail grocers and tens of thousands of low-income consumers, as a recent discussion of the economic phases of the situation pointed out. Before the tax was placed on margarine nearly 3,100 grocers in the state sold it. In 1937 it was sold by only 320 grocers in the state.

Purpose of the tax was to reduce the consumption of margarine, which it was believed would increase not only the consumption but the price of butter. This has not happened, as is indicated by statistics of consumption and price of butter, the report points out. But the tax has been detrimental to the cotton farmers and to the growers of soybeans and peanuts.

With increased use of cottonseed oil, peanut oil and soybean oil in margarine there have been proportionately increased demands for the passage of a legislative act to amend the present Tennessee margarine tax. It is urged that the legislature should remove the tax on margarine that is made entirely of American farm products, principally cottonseed oil. The tax would remain on margarine made of any foreign oils.

It is argued that such a law would restore to the state's cotton farmers their right to sell their produce without the finished product made therefrom being subject to a prohibitive tax. At the same time it would restore to the low income consumers a spread for bread priced within their reach and give to

retailers within the state expanded business volume. The report states also that it is particularly detrimental for a Southern state producing so many oil-bearing seeds to carry a state tax on product manufactured from locally produced oils.

## FERTILIZER HANDBOOK

Fertilizer manufacturers and those affiliated in any way with the fertilizer industry will find their needed reference material brought up to date in the 31st annual edition of "The American Fertilizer Hand Book," recently issued. The book consists of seven sections devoted to fertilizer manufacturers; a buyer's guide of the allied fertilizer trades; phosphate rock, sulphuric acid and superphosphate; factory construction and equipment; fertilizer materials; and traffic and transportation as related to fertilizer. Lists of brokers, exporters, importers, commission merchants, state chemists and state fertilizer control officials also are given, as are a list of the officers, directors, standing committees, district chairmen and members of the National Fertilizer Association.

There is an article on "The Western Fertilizer Tankage and Blood Market," by Jos. H. Schmaltz, which reviews this market by months from May, 1937, to April, 1938, inclusive; another on "Dictionary of Fertilizer Materials," by H. C. Moore, revised to January 1, 1938; and a discussion of the "Work of the National Fertilizer Association, 1937-38." The book is published by Ware Bros. Co., Philadelphia, and the price is \$15.

# Vegetable Oils

WEEKLY MARKET REVIEW

**C**OTTON oil futures market at New York turned upward during the past week and recovered about 35 points of recent losses. These have ranged up to 1c per pound under liquidation and commission house selling.

While there was some new speculative absorption, the bulk of the week's buying was credited to shorts. Indications of some deterioration in the cotton crop, coupled with reports of unfavorable growing weather and a better tone in lard, aided the recovery.

Buying power in oil failed to broaden on the swells, however, which was believed due to continued quietness in cash oil trade. Professionals were inclined to take profits on the advances. At the same time, the technical position of the market was weakened somewhat by the covering movement. In the main, however, the disposition was to go slow pending new crop developments.

Deliveries of oil against old orders continued on a good scale, but there were some indications that refiners were catching up. At the same time, the trade was not inclined to take hold freely at the moment. Apparently consumers and distributors were still working off stocks on hand.

## Watch Consumption Closely

August distribution promises to compare favorably with a year ago. While it is too early to estimate August consumption, nevertheless, early indications point to possible use of 290,000 bbls. against about 317,000 bbls. in August, 1937. Consumption for the next few months will be watched closely, as at this time a year ago distribution developed record-breaking proportions of around 400,000 bbls. monthly.

Absence of large scale cotton oil imports should aid distribution of domestic oil. However, it is not yet clear how severely lard will compete with shortening in the bulk trade. Cottonseed oil operators are inclined to believe that shortening will give way in some cases to pure lard so long as the latter is relatively cheap.

Consumption of domestic cottonseed oil in the season just ended established a new high record of 4,268,700 bbls. To this must be added around 140,000 bbls. of imported cottonseed oil, which brings last season's consumption to 4,406,700 bbls. compared with 3,430,000 bbls. in 1936-37, 3,348,000 bbls. in 1935-36 and 3,430,000 bbls. in 1934-35.

Carryover of domestic cottonseed oil at the end of the crop year amounted to 1,533,100 bbls. against 1,157,900 bbls. the previous season and a 10-year average carryover of 1,231,560 bbls.

**COCONUT OIL.**—The market was quiet with little or no interest for the time being. Oil was quoted at New

York at 3½c and on the Pacific coast at 2½ @ 2¾c.

**CORN OIL.**—Offerings were light. Buyers' ideas were around 8c and the market was called 8½c nominal.

**SOYBEAN OIL.**—There were intimations of sales of new crop at 5½c and additional offerings at that level.

**PALM OIL.**—The tone was easier; Nigre at New York was quoted at 2.90c and Sumatra at 3c.

**PALM KERNEL OIL.**—New York quotation on palm kernel was 3.70c nominal.

**OLIVE OIL FOOTS.**—Business passed this week at 6½c, and sellers subsequently were asking 6½ @ 6¾c.

**PEANUT OIL.**—The market was more or less nominal at New York owing to lighter offerings. Crude was quoted at 8c.

## COTTONSEED PRODUCTS EXPORTS AND IMPORTS

For eleven months ended June 30:

Exports:	1938.	1937.
Oil, crude, lbs.....	2,460,921	307,272
Oil, refined, lbs.....	4,897,607	2,661,796
Cake and meal, tons.....	91,982	4,336
Linters, running bales.....	254,093	246,037

Imports:	1938.	1937.
Oil, crude, lbs.....	*42,912	23,382,965
Oil, refined, lbs.....	*54,397,847	170,480,055
Cake and meal, tons.....	4,285	28,907
Linters, bales.....	14,571	45,182

\*Amounts for July not included above are 6,397,395 pounds refined "entered directly for consumption," 3,673,220 refined, "withdrawn from warehouse for consumption," and 2,763,808 refined, "entered directly into warehouse."

## SOUTHERN MARKETS

### New Orleans.

(Special Report to The National Provisioner.)

New Orleans, La., August 18, 1938—

Cotton oil futures are fractionally higher. Crude continues steady to firm, with offerings of old and new crop unusually light; 6¼c lb. bid; Valley, ¾ @ ¾c lb. higher asked. Bleachable, firm and in few hands. Some mills are postponing operations, awaiting outlets for cake and meal. Soapstock is steady with good demand. Crop is deteriorating in most states while improvement is limited to territory thought to be insufficient to offset it.

### Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, August 18, 1938.—

Forty-three per cent cottonseed cake and meal, Dallas basis, for interstate shipment \$22.00. Prime cottonseed oil is currently quoted at 6½ @ 6¾c.

## COTTON OIL TRADING

**COTTONSEED OIL.**—Valley crude was quoted on Wednesday at 6½c paid and bid; Southeast, 6½c bid; Texas, 6½ @ 6¾c nominal at common points, Dallas, 6½ @ 6¾c nominal.

Friday, August 12, 1938

	Sales.	Range—		Closing—	
		High.	Low.	Bid.	Asked.
Aug. ....	.....	.....	.....	790 a	Bid
Sept. . . . .	18	803	786	793 a	trad
Oct. . . . .	20	805	785	796 a	798
Nov. ....	.....	.....	.....	796 a	nom
Dec. . . . .	132	808	786	795 a	798
Jan. . . . .	59	809	789	799 a	trad
Feb. ....	.....	.....	.....	799 a	nom
Mar. . . . .	103	812	791	802 a	trad

Saturday, August 13, 1938

Aug. ....	.....	.....	.....	795 a	nom
Sept. . . . .	5	.....	.....	798 a	801
Oct. . . . .	5	804	800	803 a	trad
Nov. ....	.....	.....	.....	803 a	nom
Dec. . . . .	11	803	796	803 a	trad
Jan. . . . .	4	805	800	805 a	trad
Feb. ....	.....	.....	.....	805 a	nom
Mar. . . . .	18	807	801	807 a	809

Monday, August 15, 1938

Aug. ....	.....	.....	.....	790 a	Bid
Sept. . . . .	18	804	791	803 a	trad
Oct. . . . .	15	806	797	804 a	806
Nov. ....	.....	.....	.....	804 a	nom
Dec. . . . .	29	809	795	804 a	trad
Jan. . . . .	18	807	798	805 a	808
Feb. ....	.....	.....	.....	805 a	nom
Mar. . . . .	30	810	800	809 a	810

Tuesday, August 16, 1938

Sept. . . . .	27	812	807	809 a	11tr
Oct. . . . .	11	816	808	810 a	813
Nov. ....	.....	.....	.....	811 a	nom
Dec. . . . .	51	816	803	812 a	trad
Jan. . . . .	11	818	806	813 a	814
Feb. ....	.....	.....	.....	814 a	nom
Mar. . . . .	69	822	811	816 a	17tr
April . . . . .	.....	.....	.....	817 a	nom

Wednesday, August 17, 1938

Sept. . . . .	26	824	815	815 a	819
Oct. . . . .	8	820	817	817 a	trad
Nov. ....	.....	.....	.....	817 a	nom
Dec. . . . .	30	822	815	816 a	820
Jan. . . . .	8	824	818	817 a	821
Feb. ....	.....	.....	.....	820 a	nom
Mar. . . . .	56	826	820	822 a	trad
April . . . . .	.....	.....	.....	822 a	nom

Thursday, August 18, 1938

Sept. . . . .	.....	818	811	811	.....
Oct. . . . .	.....	817	814	812b	.....
Dec. . . . .	.....	818	812	811b	.....
Jan. . . . .	.....	819	813	813b	.....
Mar. . . . .	.....	822	817	818	.....

Sales, 62 contracts.

(See page 45 for later markets.)

## HULL OIL MARKETS

Hull, England, August 17, 1938.—Refined cotton oil, 21s 6d. Egyptian crude, 18s 6d.



# Hides and Skins

WEEKLY MARKET REVIEW

## Chicago

**PACKER HIDES.**—The trade in packer hides was light this week and confined to the early part of the week, with a total of about 40,000 hides reported so far, all June to Aug. take-off, at steady prices.

Included in this total was a block of 10,000 light native cows which actually sold late last week for export to Japan, and negotiations are understood to be under way involving further exports in a fair sized way.

The market at present is in more or less of a waiting position. Sellers' stocks are now in a comparatively comfortable position and no attempt is being made to press hides for sale, lending support to the belief that at least steady prices will be obtained on the remainder of the prime summer hides. Tanners are not inclined to anticipate their future requirements of raw stock and are more concerned with finding a broader outlet for leather at prices more in line with raw stock values, knowing that steady prices for hides will protect their price structure on leather. Meanwhile, hides are available at unchanged prices and packers feel that demand will improve when the fall shoe production gets under way shortly.

Total of 4,300 July-Aug. native steers sold at 12c, and one buyer took 8,000 July-Aug. extreme light native steers at 11½c, steady prices.

Butt branded steers last sold at 11½c and Colorados at 11c, with heavy Texas steers bringing 11½c and light Texas steers 10½c, all July-Aug. take-off. Extreme light Texas steers quotable at 11c. Steers generally are in a fairly well sold up position, with production moderate.

Heavy native cows last sold at 11½c for July-Aug., with earlier dating available at proportionate discount. One packer sold 10,000 June-July light native cows for export at close of last week at 11½c; sales of 8,000 July light cows were made this week at 11½c, steady. Branded cows last sold at 11c.

Native bulls last sold at 8½c for May to July take-off.

Receipts of cattle at the seven western markets for the first four days this week were 132,000 head, compared with 136,000 for same period last week, 176,000 a year ago, and 196,000 two years ago.

**OUTSIDE SMALL PACKER HIDES.**—Tanner buyers were inclined to stand aside this week, pending further improvement in leather business, and their ideas of value top at 9½c, selected, Chgo. freight basis, for natives of current production, brands ½c less. Some offerings available at 10c for July-Aug. stock, while others have been asking up to 10½c without attracting counter-bids.

**PACIFIC COAST.**—Coast market was quiet, following a fair movement of July hides previous week at 9½c, flat, for steers and cows, f.o.b. shipping points.

**FOREIGN WET SALTED HIDES.**—The South American market was quiet during most of the week. Last trading in standard Argentine steers was at 68 pesos, equal to 11½c, c.i.f. New York; more available that basis and stocks accumulating moderately, with buyers showing very little interest so far. One lot of 1,500 Wilson extremes was reported at a price equal to 11½c, about ¼c off; also 1,500 ticky steers at 66 pesos or 10½c.

**COUNTRY HIDES.**—Trading continues very slow on country hides, with a lack of active interest on the part of buyers. Untrimmed all-weights are slow and, while no sales reported under 8c, selected, del'd Chgo., some buyers give their paying limits as 7½c for 47-48 lb. avge. Heavy steers and cows priced nominally 7@7½c flat. Trimmed buff weights quoted 8@8½c paid in a small way. Good trimmed extremes priced at 9½@9¾c, selected, depending upon sellers, with demand light. Bulls 6@6½c flat. All-weight branded hides around 6½c flat nom., some quoting 7c.

**CALFSKINS.**—Packer calfskins quiet, being well sold up to end of July. Last trading was at 18½c for northern heavies 9½/15 lb., with Detroit, Cleveland and Evansville heavies at 19c; lights under 9½ lb. last sold at 17½c, and Milwaukee all-weight packers at 17½c; River point heavies sold later at 17½c.

Demand has been none too active for city calfskins and sales were made this week below collectors' previous asking prices; car 8/10 lb. reported at 13½c, and car 10/15 lb. at 15c; possibility of more sales this basis but confirmation lacking. Outside cities, 8/15 lb., quoted around 13½@14c nom.; straight countries 10½@11c flat.

**KIPSKINS.**—Packers moved most of their July production of kipskins late this week at a compromise between former bid and asked prices, with a couple small lots at ¼c up or down from prices paid for the bulk of sales. One packer sold 10,000 northern native kips at 15½c, and 9,500 southern natives at 14½c; 1,300 northern over-weights at 14½c, having sold southern earlier; also 1,000 branded kips at 12½c. Another packer sold 3,500 northern natives at 15½c, 500 northern over-weights at 14c, and 800 brands 12½c; third packer sold July production of 7,900 skins, with northern natives 15½c and southern a cent less, northern overweights 14½c and southern 13½c, and brands at 12½c; fourth packer sold 2,000 brands at 12½c.

Car Chicago city kipskins reported

late this week at 13c. Outside cities nominal at 12½@13c; country kips 9½@10c flat nom.

Packer July regular slunks were sold up previous week at 70c.

**HORSEHIDES.**—Trading in horsehides is more or less stagnant and quotations nominal. Good city renderers quoted around \$3.00@3.10, selected, f.o.b. nearby shipping points, and ordinary trimmed renderers \$2.75@2.90, del'd Chicago, while best prices obtainable for actual business at the moment are probably 25c less; mixed city and country lots \$2.30@2.50 nom., Chgo.

**SHEEPSKINS.**—Dry pelts quiet and nominal around 13½c per lb., del'd Chgo. A fairly good demand for the limited production of big packer shearlings at present keeps that market fairly closely sold up; last reported sales were at 65c for No. 1's, 42½@45c for No. 2's and 25c for No. 3's, and some packers inclined to ask 5c more on the three grades. Pickled skins quiet and some sellers looking for bids; rumors of further trading at \$4.75 lacked confirmation and offerings of early August skins are available at \$4.75. Packer wool pelts range around \$1.30@1.40 per cwt. live lamb quoted for packer pelts, down to around \$1.25 per cwt. for outside small packer pelts.

## New York

**PACKER HIDES.**—The eastern market was quiet, being fairly well sold up to end of July. Last trading, previous week, was a car July native steers at 12c, with a car each of New England butt brands at 12c and Colorados at 11½c, July take-off. No action as yet on August hides.

**CALFSKINS.**—Collectors' calfskins were quiet, with holdings moderate; last trading was at \$1.10 for 4-5's, with 5-7's at \$1.30, 7-9's at \$1.60 and 9-12's \$2.40. Packer 4-5's quoted around \$1.20, 5-7's about \$1.50, while the 7-9's last moved at \$1.80; two or three cars packer 9-12's reported this week at \$2.70, or 5c advance.

## N. Y. HIDE FUTURE MARKETS

Saturday, Aug. 13, 1938.—Old contracts: Sept. 10.45@10.50; Dec. 10.75@10.79; Mar. 10.97 n; June 11.02 n; sales 56 lots. Closing 3@5 lower.

New: Dec. 11.35; Mar. 11.63; June 11.87 n; sales 33 lots. Closing 4@5 lower.

Monday, Aug. 15, 1938.—Old contracts: Sept. 10.38@10.45; Dec. 10.72; Mar. 10.95; June 10.98 n; sales 70 lots. Closing 2@7 lower.

New: Dec. 11.32@11.34; Mar. 11.61@11.65; June 11.98 b; sales 33 lots. Closing 3 lower to 1 higher.

Tuesday, Aug. 16, 1938.—Old contracts: Sept. 10.55; Dec. 10.89@10.90; Mar. 11.07; June 11.11 nom.; sales 113 lots. Closing 12@17 higher.

New: Dec. 11.47; Mar. 11.77 n; June 12.01 n; sales 17 lots. Closing 13@16 higher.



Wednesday, Aug. 17, 1938.—Old contracts: Sept. 10.40 b; Dec. 10.74; Mar. 10.95@11.00; June 11.00 n; sales 96 lots. Closing 11@15 lower.

New: Dec. 11.35; Mar. 11.63@11.69; June 11.88 b; sales 67 lots. Closing 12@14 lower.

Thursday, Aug. 18, 1938.—Old contracts: Sept. 10.41 n; Dec. 10.76; Mar. 10.92@10.98; June 10.97 n; sales 38 lots. Closing 2 higher to 3 lower.

New: Dec. 11.34@11.37; Mar. 11.61@11.63; June 11.86 n; sales 24 lots. Closing 1@2 lower.

Friday, August 19, 1938.—Close, old contracts: Sept., 10.48 n; Dec., 10.82@10.83; Mar., 10.98 n; June, 1939, 11.07 n; sales 52 lots. Closing 5@7 higher.

New contracts: Dec., 11.28@11.43; Mar., 11.68 n; June, 11.92 n; sales 22 lots. Closing 4@7 higher.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended Aug. 13, 1938, were 4,877,000 lbs.; previous week, 5,775,000 lbs.; same week last year, 3,947,000 lbs.; from January 1 to Aug. 13 this year, 144,340,000 lbs.; for the same period one year ago, 160,262,000 lbs.

Shipments of hides from Chicago for the week ended Aug. 13, 1938, were 4,080,000 lbs.; previous week, 4,274,000 lbs.; same week last year, 4,528,000 lbs.; from Jan. 1 to Aug. 13, 1938, 136,313,000 lbs.; 1937 period, 165,332,000 lbs.

### CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 19, 1938, with comparisons:

	PACKER HIDES.		
	Week ended Aug. 19.	Prev. week.	Cor. week, 1937.
Hvy. nat. str.	@12	@12	@10 1/2
Hvy. Tex. str.	@11 1/2	@11 1/2	@10 1/2
Hvy. butt brnd'd str.	@11 1/2	@11 1/2	@10 1/2
Hvy. Col. str.	@11	@11	@10 1/2
Ex-Light Tex. str.	@11	@11	@10 1/2
Brnd'd cows.	@11	@11	@17 1/2 ax
Hvy. nat. cows	@11 1/2	@11 1/2	@18 1/2
Lt. nat. cows	@11 1/2	@11 1/2	@17 1/2 ax
Nat. bulls	@8 1/2	@8 1/2	@14 1/2
Brnd'd bulls	@7 1/2	@7 1/2	@13 1/2
Califskins	@17 1/2	@18 1/2	24 @18 1/2
Kips, nat.	@15 1/2	@15 1/2	@20 1/2
Kips, ov-wt.	@14 1/2	@14 1/2	@19 1/2
Kips, brnd'd.	@12 1/2	@13	@18
Slunks, reg.	@70	@70	@45
Slunks, brls.	@35	@35	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

### CITY AND OUTSIDE SMALL PACKERS.

Nat. all-wts.	9 1/2 @10	10 @10 1/2	15 @16
Branded	9 @9 1/2	9 1/2 @10	14 1/2 @15 1/2
Nat. bulls	@7 1/2	@7 1/2	12 1/2 @13 1/2
Brnd'd bulls	@7	@7	11 1/2 @12 1/2
Califskins	@13 1/2	@13 1/2	20 @22
Kips	@13	@13	@18 1/2
Slunks, reg.	@65	@65	95 @100
Slunks, brls.	@30	@30	35 @40

### COUNTRY HIDES.

Hvy. steers	7 @7 1/2	7 1/2 @7 1/2	12 @12 1/2
Hvy. cows	7 @7 1/2	7 1/2 @7 1/2	12 @12 1/2
Butts	8 @8 1/2	8 @8 1/2	12 1/2 @13 1/2
Extremes	9 1/2 @9 1/2	9 1/2 @9 1/2	@14 1/2
Bulls	6 @6 1/2	6 1/2 @6 1/2	10 1/2 @10 1/2
Califskins	@10 1/2	@10 1/2	@16 1/2
Kips	@9 1/2	@9 1/2	15 1/2 @16 1/2
Horsehides	2.30 @3.10	2.50 @3.15	4.50 @5.40

### SHEEPSKINS.

Pkr. lambs	.....	.....	.....
Sml. pkr. lambs	.....	.....	.....
Pkr. shearings	@85	@85	1.20 @1.35
Dry pelts	@13 1/2	@13 1/2	@26

Week Ending August 20, 1938

# Week's Closing Markets

## FRIDAY'S CLOSINGS

### Provisions

Hog products were quiet and barely steady the latter part of the week; hog run fair. Cash demand was moderate, operators awaiting developments.

### Cottonseed Oil

Cotton oil was quiet and barely steady, trade featureless; cash demand slow; weather better in the South. Southeast crude sold at 6 1/2 c; elsewhere 6 3/4 c nom.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept., 8.11@8.15; Oct., 8.14@8.15; Dec., 8.15@8.16; Jan. 1939, 8.16@8.19; March 8.20@8.21. Sales 88 lots. Closing steady.

### Tallow

Extra tallow quoted at 5 1/4 c lb., f.o.b.

### Stearine

Stearine, 7 1/2 @8c.

### Friday's Lard Markets

New York, August 19, 1938.—Prices are for export. Lard, prime Western, \$8.50@8.60; middle Western \$8.50@8.60; city, 8 1/2 c; refined continent, 8 1/2 c; South America, 8 1/2 c; Brazil kegs, 8 1/2 c; shortening, 10 1/2 c in carlots.

## BRITISH PROVISION MARKETS

Liverpool, Aug. 19, 1938.—General provision market quiet and dull. Poor demand for A. C. hams and lard.

Friday's prices were: Hams, American cut, 94s; Canadian hams (A.C.) 96s; hams, long cut, 104s; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 88s; Canadian Cumberlands, 81s; spot lard, 45s 6d.

## ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to August 19, 1938: To the United Kingdom, 54,405 quarters; to the Continent, 8,361. Last week to the United Kingdom, 133,751 quarters; to the Continent, 73,543.

## MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended August 19, 1938, totaled 379,605 lbs. of lard and 238,180 lbs. of bacon.

## CHICAGO MID-MONTH STOCKS

Stocks of provisions at Chicago at the close of trading on Aug. 14, 1938, with comparisons:

	Aug. 14, 1938.	July 31, 1938.	Aug. 14, 1937.
P. S. lard.....	72,198,581	70,227,517	93,184,726
Other kinds of lard.....	4,862,301	4,284,858	3,607,814
D.S. Cl. bellies <sup>1</sup> .	8,335,592	8,127,688	11,564,746
D.S. rib bellies <sup>1</sup> .	1,585,417	1,245,312	1,101,523
Ex. sh. cl. sides.	1,500	400	700

<sup>1</sup>Made since Oct. 1, 1937.

## FROZEN POULTRY STOCKS

Stocks of frozen poultry on hand August 1, 1938, with comparisons:

	Aug. 1, 1938.	Aug. 1, 1937.	Aug. 1, 5-Yr.-Av. 1933-37.
	M lbs.	M lbs.	M lbs.
Broilers.....	6,536	7,400	6,407
Fryers.....	2,005	2,514	1,887
Roasters.....	5,426	6,094	5,349
Fowls.....	9,046	14,136	10,207
Turkeys.....	8,626	17,441	10,285
Ducks.....	9,196	8,588	4,494
Miscellaneous.....	11,726	13,867	11,450
Total Poultry.....	52,561	70,949	50,079

## LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of Aug. 3:

	Aug. 3, 1938.	July 27, 1938.	Aug. 4, 1937.
	per cwt.	per cwt.	per cwt.
American green bellies.....	\$14.83	\$14.83	\$18.40
Danish Wiltshire sides.....	22.65	23.54	22.51
Canadian green sides.....	21.64	22.74	21.34
American short cut green hams.....	21.97	21.97	24.79
American refined lard.....	10.57	10.95	14.95

## CHICAGO HIDE FUTURES

Saturday, Aug. 13, 1938.—Close: Sept. 11.00; Dec. 11.45 n; Mar. 11.60 ax; June 12.00 ax; sale 1 lot. Closing unchanged to 15 lower.

Monday, Aug. 15, 1938.—Close: Sept. 11.15; Dec. 11.45 n; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 15 higher.

Tuesday, Aug. 16, 1938.—Close: Sept. 11.15 n; Dec. 11.35; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 10 lower.

Wednesday, Aug. 17, 1938.—Close: Sept. 11.15 n; Dec. 11.40; Mar. 11.60 n; June 12.00 n; sale 1 lot. Closing unchanged to 5 higher.

Thursday, Aug. 18, 1938.—Close: Sept. 11.10; Dec. 11.30; Mar. 11.60 n; June 11.90 n; sales 2 lots. Closing unchanged to 10 lower.

Friday, August 19, 1938.—Close: Sept., 11.10 b; Dec., 11.40 b; Mar., 11.60 n; June, 11.90 n. Sales, 10 lot. Closing unchanged 10 higher.

# BEFORE YOU BUY

*Investigate* WHAT THESE PACKERS OFFER



**BEEF • PORK • VEAL • LAMB  
CANNED FOODS**

**HAMS • BACON • LARD • SAUSAGE**

*We specialize in carlot beef sales*

**JOHN MORRELL & CO.**

General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS



*Philadelphia Scrapple a Specialty*

**John J. Felin & Co., Inc.**

4142-60 Germantown Ave., Philadelphia, Pa.

New York Branch: 407-09 West 13th St.

**HAMS • BACON • LARD • DELICATESSEN**



Main Office and Packing Plant

Austin, Minnesota

**THE E. KAHN'S SONS CO.**

CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

Straight and Mixed Cars of Beef,  
Veal, Lamb and Provisions

*Represented by*

NEW YORK	PHILADELPHIA	WASHINGTON	BOSTON
H. L. Woodruff	W. C. Ford	Clayton P. Lee	P. G. Gray Co.
437 W. 13th St.	38 N. Delaware Av.	1108 F. St. S. W.	148 State St.



NATURE AND  
HUMAN SKILL  
combine to give  
Superb Quality  
in these imported  
canned Hams.

*Try a Case Today*

**AMPOL,**

380 Second Ave., New York, N. Y.

**Wilmington Provision Company**

**TOWER BRAND MEATS**

*Slaughterers of Cattle, Hogs,  
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

**Arbogast & Bastian Company**

MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

**CATTLE, HOGS, SHEEP AND CALVES**

U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.

# Chicago Market Prices

## WHOLESALE FRESH MEATS

Carcass Beef		Cor. week.	
		1937.	
Prime native steers—		Aug. 17, 1938.	
400-600	17 1/2 @ 18 1/4	25 1/2 @ 26	
600-800	17 1/2 @ 18 1/4	25 1/2 @ 26	
800-1000	17 1/2 @ 18 1/4	25 1/2 @ 26	
Good native steers—			
400-600	15 1/2 @ 16 1/4	24 1/2 @ 25	
600-800	16 1/2 @ 17	24 1/2 @ 25	
800-1000	16 1/2 @ 17	24 1/2 @ 25	
Medium steers—			
400-600	14 @ 14 1/2	22 1/2 @ 23	
600-800	14 @ 14 1/2	22 1/2 @ 23	
800-1000	14 @ 14 1/2	22 1/2 @ 23	
Heifers, good, 400-600	15 @ 16	21 @ 22 1/2	
Cows, 400-600	10 @ 12	13 1/2 @ 15	
Hind quarters, choice	12 @ 12	13 @ 13	
Fore quarters, choice	13 @ 13	19 1/2 @ 19 1/2	

### Beef Cuts

Steer loins, prime	@ 35	@ 50
Steer loins, No. 1	@ 31	@ 44
Steer loins, No. 2	@ 30	@ 40
Steer short loins, prime	@ 45	@ 58
Steer short loins, No. 1	@ 38	@ 56
Steer short loins, No. 2	@ 35	@ 45
Steer loin ends (hips)	@ 26	@ 37
Steer loin ends, No. 2	@ 23	@ 34
Cow loins	@ 18	@ 27
Cow short loins	@ 21	@ 34
Cow loin ends (hips)	@ 16	@ 20
Steer ribs, prime	@ 25	@ 37
Steer ribs, No. 1	@ 23	@ 34
Steer ribs, No. 2	@ 20	@ 33
Cow ribs, No. 2	@ 15	@ 20
Cow ribs, No. 3	@ 11	@ 14
Steer rounds, prime	@ 25	@ 37
Steer rounds, No. 1	@ 19	@ 22 1/2
Steer rounds, No. 2	@ 18	@ 22 1/2
Steer chucks, prime	@ 13 1/2	@ 17
Steer chucks, No. 1	@ 12 1/2	@ 17 1/2
Steer chucks, No. 2	@ 11 1/2	@ 17 1/2
Cow rounds	@ 14	@ 17
Cow chucks	@ 10 1/2	@ 13 1/2
Steer plates	@ 10	@ 15
Briskets, No. 1	@ 9 1/2	@ 15
Medium plates	@ 13	@ 22
Steer navel ends	@ 8 1/2	@ 13
Cow navel ends	@ 7 1/2	@ 11
Fore shanks	@ 9	@ 10
Hind shanks	@ 7 1/2	@ 8
Strip loins, No. 1, bulk	@ 60	@ 80
Strip loins, No. 2	@ 55	@ 75
Sirloin butts, No. 1	@ 30	@ 40
Sirloin butts, No. 2	@ 25	@ 35
Beef tenderloins, No. 1	@ 63	@ 80
Beef tenderloins, No. 2	@ 50	@ 65
Rump butts	@ 13	@ 14
Flank steaks	@ 14 1/2	@ 15
Shoulder clods	@ 15 1/2	@ 18
Hanging tenderloins	@ 14	@ 16
Insides, green, 6 @ 8 lbs.	@ 18	@ 15
Outsides, green, 5 @ 6 lbs.	@ 15	@ 14 1/2
Knuckles, green, 5 @ 6 lbs.	@ 10 1/2	@ 16

### Beef Products

Brains (per lb.)	@ 7	@ 8
Hearts	@ 10	@ 12
Tongues	@ 20	@ 18
Sweetbreads	@ 17	@ 16
Ox-tail, per lb.	@ 10	@ 10
Fresh tripe, plain	@ 10	@ 9
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 20	@ 19
Kidneys, per lb.	@ 9	@ 9

### Veal

Choice carcass	@ 17	17 @ 19
Good carcass	@ 15	13 @ 16
Good saddles	@ 19	20 @ 22
Good racks	@ 13	10 @ 14
Medium racks	@ 9	10 @ 11

### Veal Products

Brains, each	@ 7	@ 9
Sweetbreads	@ 33	@ 35
Calf livers	@ 38	@ 35
Veal livers	@ 47	@ 47

### Lamb

Choice lambs	@ 17	@ 21
Medium lambs	@ 15	@ 19
Choice saddles	@ 21	@ 23
Medium saddles	@ 19	@ 21
Choice fores	@ 13	@ 19
Medium fores	@ 11	@ 17
Lamb fries, per lb.	@ 30	@ 31
Lamb tongues, per lb.	@ 16	@ 16
Lamb kidneys, per lb.	@ 20	@ 20

### Mutton

Heavy sheep	@ 6	@ 8
Light sheep	@ 9	@ 11
Heavy saddles	@ 8	@ 10
Light saddles	@ 11	@ 14
Heavy fores	@ 4 1/2	@ 6
Light fores	@ 6	@ 8
Mutton legs	@ 12	@ 16
Mutton loins	@ 10	@ 12
Mutton stew	@ 5	@ 7
Sheep tongues, per lb.	@ 12 1/2	@ 13 1/2
Sheep heads, each	@ 10	@ 14

## Fresh Pork and Pork Products

Pork loins, 8 @ 10 lbs. av.	@ 21	@ 29
Picnics	@ 15	@ 19
Skinned shoulders	@ 15	@ 21
Tenderloins	@ 32	@ 36
Spare ribs	@ 12	@ 18
Back fat	@ 9	@ 16
Boston butts	@ 19	@ 26 1/2
Boneless butts, cellar trim, 2 @ 4	@ 26	@ 30
Hocks	@ 8	@ 13
Tails	@ 8	@ 14
Neck bones	@ 4	@ 7
Silp bones	@ 11	@ 13
Blade bones	@ 12	@ 15 1/2
Pigs' feet	@ 4	@ 6
Kidneys, per lb.	@ 9	@ 10
Livers	@ 12	@ 13
Brains	@ 9	@ 9
Ears	@ 3	@ 6
Snouts	@ 5	@ 10
Heads	@ 7 1/2	@ 10
Chitterlings	@ 5	@ 6

## DRY SALT MEATS

Clear bellies, 14 @ 16 lbs.	@ 12 1/2
Clear bellies, 18 @ 20 lbs.	@ 11 1/2
Rib bellies, 25 @ 30 lbs.	@ 10 1/2
Fat backs, 10 @ 12 lbs.	@ 7 1/2
Fat backs, 14 @ 16 lbs.	@ 7
Regular plates	@ 9
Jowl butts	@ 7 1/2

## WHOLESALE SMOKED MEATS

Fancy reg. hams, 14 @ 16 lbs., parchment paper	23 @ 24
Fancy skd. hams, 14 @ 16 lbs., parchment paper	25 @ 25 1/2
Standard reg. hams, 14 @ 16 lbs., plain	21 1/2 @ 22 1/2
Picnics, 4 @ 8 lbs., short shank, plain	19 @ 20
Picnics, 4 @ 8 lbs., long shank, plain	18 @ 19
Fancy bacon, 6 @ 8 lbs., parchment paper	25 1/2 @ 26 1/2
Standard bacon, 6 @ 8 lbs., plain	22 1/2 @ 23 1/2
No. 1 beef sets, smoked	
Insides, 8 @ 12 lbs.	46 @ 48
Outsides, 5 @ 9 lbs.	41 @ 42
Knuckles, 5 @ 9 lbs.	41 @ 42
Cooked hams, choice, skin on, fattened	@ 40
Cooked hams, choice, skinned, fattened	@ 42 1/2
Cooked picnics, skin on, fattened	@ 28 1/2
Cooked picnics, skinned, fattened	@ 32

## BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$15.00
80-100 pieces	14.50
100-125 pieces	14.00
Beef pork	21.50
Brisket pork	22.00
Clear plate pork, 25-35 pieces	16.50
Plate beef	20.00
Extra plate beef	21.00

## VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$16.00
Lamb tongue, short cut, 200-lb. bbl.	65.00
Regular tripe, 200-lb. bbl.	16.00
Honeycomb tripe, 200-lb. bbl.	22.50
Pocket honeycomb tripe, 200-lb. bbl.	26.00

## SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	@ 8 1/2
Special lean pork trimmings 85%	@ 13 1/2
Extra lean pork trimmings 95%	@ 14 1/2
Pork cheek meat (trimmed)	11 @ 11 1/2
Pork hearts	@ 8
Pork livers	@ 9 1/2
Native boneless bull meat (heavy)	12 1/2 @ 13
Shank meat	11 @ 11 1/2
Boneless chucks	11 1/2 @ 11 1/2
Beef trimmings	10 @ 10 1/2
Beef cheeks (trimmed)	@ 9
Dressed canners, 350 lbs. and up	8 1/2 @ 9
Dressed cutter cows, 400 lbs. and up	@ 9 1/2
Dr. bologna bulls, 600 lbs. and up	9 1/2 @ 10
Pork tongues, canner trim, S. P.	@ 15

## DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@ 24
Country style sausage, fresh in link	@ 19 1/2
Country style sausage, fresh in bulk	@ 17
Country style sausage, smoked	@ 22
Frankfurters, in sheep casings	@ 24
Frankfurters, in hog casings	@ 21
Bologna in beef buns, choice	@ 17 1/2
Bologna in beef buns, choice	@ 17 1/2
Liver sausage in beef rounds	@ 15
Liver sausage in hog buns	@ 18 1/2
Smoked liver sausage in hog buns	@ 23 1/2
Head cheese	@ 23 1/2
New England luncheon specialty	@ 18
Mixed luncheon specialty, choice	@ 27 1/2
Tongue sausage	@ 17 1/2
Blood sausage	@ 17
Sausage	@ 23 1/2
Polish sausage	@ 23 1/2

## DRY SAUSAGE

Cervelat, choice, in hog buns	@ 40
Thuringer cervelat	@ 21
Farmer	@ 28 1/2
Holsteiner	@ 27 1/2
H. C. salami, choice	@ 37
Milano, salami, choice in hog buns	@ 36
B. C. salami, new condition	@ 21 1/2
Prisanes, choice, in hog middles	@ 34
Genoa style salami, choice	@ 44
Pepperoni	@ 33
Mortadella, new condition	@ 21
Capicola	@ 46
Italian style hams	@ 35
Virginia hams	@ 42 1/2

## LARD

Prime steam, cash, Bd. Trade	\$ @ 8.12
Prime steam, loose, Bd. Trade	@ 7.55
Refined lard, tierces, f.o.b. Chgo.	@ .09
Kettle rend., tierces, f.o.b. Chgo.	@ .10
Leaf, kettle rendered, tierces	@ .11 1/2
f.o.b. Chicago	@ .10 1/2
Neutrol, tierces, f.o.b. Chicago	@ .10
Shortening, tierces, c.a.f.	@ .11

## OLEO OIL AND STEARINE

Extra oleo oil (in tierces)	9 1/2 @ 9 1/2
Prime No. 2 oleo oil	8 1/2 @ 9
Prime oleo stearine	@ 7 1/2

## TALLOW AND GREASES

(Loose, basis Chicago.)

Edible tallow, 1% acid	@ 6 1/2
Prime packers tallow, 3-4%	5 1/2 @ 5 1/2
No. 1 tallow, 10% f.a.	5 @ 5 1/2
Special tallow	5 1/2 @ 5 1/2
Choice white grease, all hog	5 1/2 @ 5 1/2
A-White grease, 4% acid	@ 5 1/2
B-White grease, maximum 5% acid	@ 5 1/2
Yellow grease, 16-20 f.f.a.	4 1/2 @ 4 1/2
Brown grease, 25 f.f.a.	4 1/2 @ 4 1/2

## ANIMAL OILS

(Basis Chicago.)

	Per lb.
Prime edible lard oil	11 1/2
Prime burning oil	9 1/2
Prime lard oil—inedible	9 1/2
Extra W. S. lard oil	9
Extra lard oil	8 1/2
Extra No. 1 lard oil	8 1/2
Spec. No. 1 lard oil	8 1/2
No. 1 lard oil	8 1/2
No. 2 lard oil	8
Acidless tallow oil	14 1/2
20° C. T. neatfoot oil	11 1/2
Pure neatfoot oil	11 1/2
Prime neatfoot oil	9
Extra neatfoot oil	8 1/2
No. 1 neatfoot oil	8 1/2

## VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.	
Valley points, prompt	9 1/2 @ 9 1/2
White deodorized, in bbls., f.o.b. Chgo.	9 1/2 @ 9 1/2
Yellow, deodorized	9 1/2 @ 9 1/2
Soap stock, 50% f.f.a. f.o.b. mills	1 1/2 @ 1 1/2
Soybean oil, f.o.b. mills	5 1/2 @ 5 1/2
Corn oil, in tanks, f.o.b. mills	8 @ 8 1/2
Coconut oil, sellers' tanks, f.o.b. coast	2 1/2 @ 2 1/2
Refined in bbls., f.o.b. Chicago	@ 8 1/2

## OLEOMARGARINE

White domestic vegetable margarine	@ 16
White animal fat margarine, in 1 lb.	@ 15 1/2
Puff paste (water churned)	@ 12
Puff paste (milk churned)	@ 13

(Continued on page 49.)

## PURE VINEGARS

A. P. CALLAHAN & COMPANY

237 SOUTH LA SALLE STREET

CHICAGO, ILL.

# BEFORE YOU BUY

*Investigate* WHAT THESE PACKERS OFFER

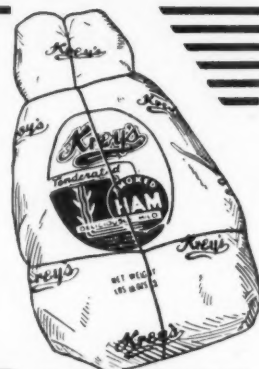


COOKED, READY TO SERVE

We ship straight cars of  
**Krey's Tenderated HAM**  
 "The Real Taste Thrill!"  
 everywhere  
**NOTHING ITS EQUAL"**

Also  
 SHIPPERS OF MIXED CARS OF PORK, BEEF AND PROVISIONS

**KREY PACKING COMPANY** ST. LOUIS, MO.



SMOKED, READY TO COOK

**Rath's**  
*from the Land O' Corn*

**BLACK HAWK HAMS AND BACON**  
 PORK - BEEF - VEAL - LAMB

*Straight and Mixed Cars of Packing House Products*  
**THE RATH PACKING CO.** WATERLOO, IOWA

**KINGAN'S RELIABLE**

HAMS • BACON • LARD • SAUSAGE  
 CANNED MEATS • OLEOMARGARINE  
 CHEESE • BUTTER • EGGS • POULTRY

*A full line of Fresh Pork • Beef • Veal  
 Mutton and Cured Pork Cuts*

Hides • Digester Tankage

**KINGAN & CO.**

PORK AND BEEF PACKERS  
 Main Plant, Indianapolis Established 1845

**Hunter Packing Company**

East St. Louis, Illinois

*Straight and Mixed Cars  
 of Beef and Provisions*

NEW YORK OFFICE  
 410 W. 14th Street

REPRESENTATIVES:  
 Wm. G. Joyce, Boston  
 F. C. Rogers, Inc., Philadelphia



**Vogt's**

**Liberty  
 Bell Brand**

Hams—Bacon—Sausages—Lard—Scrapple  
 F. G. VOGT & SONS, INC.—PHILADELPHIA, PA.

**Dold**

**NIAGARA BRAND**

**HAMS & BACON**

SHIPPERS OF STRAIGHT AND MIXED CARS OF

**BEEF-PORK-SAUSAGE-PROVISIONS**

**BUFFALO - - WICHITA**

**Partridge**

PORK PRODUCTS—SINCE 1876  
 The H. H. MEYER PACKING CO.  
 Cincinnati, Ohio



## Chicago Markets

(Continued from page 47.)

### CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. wh'has stock):	
In 425-lb. bbls., delivered.....	\$ 3.75
Salt, less than ton lots:	
Dbl. refined granulated.....	6.90
Small crystals.....	7.90
Medium crystals.....	8.25
Large crystals.....	8.65
Dbl. refd. gran. nitrate of soda.....	3.75
Salt, per ton, f.o.b. Chicago:	
Granulated.....	7.20
Medium, undried.....	9.70
Medium, dried.....	10.20
Rock.....	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans....	@2.75
Second sugar, 90 basis.....	None
Standard gran., f.o.b. refiners (2%)..	@4.50
Packers' curing sugar, 100 lb. bags,	
f.o.b. Reserve, La., less 2%.....	@4.00
f.o.b. Reserve, La., less 2%.....	@3.90
Dextrose, in car lots, per cwt.....	@3.88

### SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	@1.15
Domestic rounds, 140 pack.....	@1.28
Export rounds, wide.....	@1.42
Export rounds, medium.....	@1.20
Export rounds, narrow.....	@1.23
No. 1 weasands.....	@1.03
No. 2 weasands.....	@1.03
No. 1 bungs.....	@1.09
No. 2 bungs.....	@1.05
Middles, regular.....	@1.20
Middles, select, wide, 2 1/2 in.....	@1.45
Middles, select, extra wide, 2 1/2 in.	
and over.....	@1.65
Dried bladders:	
12-15 in. wide, flat.....	.75
10-12 in. wide, flat.....	.65
8-10 in. wide, flat.....	.55
6-8 in. wide, flat.....	.50
Hog casings:	
Narrow, per 100 yds.....	2.50
Narrow, regular, per 100 yds.....	2.10
Medium, regular.....	1.60
English, medium.....	1.40
Wide, per 100 yds.....	1.50
Extra wide, per 100 yds.....	1.60
Export bungs.....	.23
Large prime bungs.....	.18
Medium prime bungs.....	.10
Small prime bungs.....	.06
Middles, per set.....	.12
Stomachs.....	.07

### SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	17	18 1/2
Resifted.....	17 1/2	19
Chili Pepper.....	19	20 1/2
Chili Powder.....	19	20 1/2
Cloves, Amboyna.....	26	30
Madagascar.....	16	18
Zanibar.....	16 1/2	21 1/2
Ginger, Jamaica.....	16 1/2	18 1/2
African.....	10	12
Mace, Fancy Banda.....	61	66
East India.....	60	65
E. I. & W. I. Blend.....	60	65
Mustard Flour, Fancy.....	22 1/2	25
No. 1.....	15	16
Nutmeg, Fancy Banda.....	25	26
East India.....	22	23
E. I. & W. I. Blend.....	17	18
Paprika, Extra Fancy.....	82	81
Fancy.....	81	80
Hungarian, Fancy.....	26	26 1/2
Peppina Sweet Red Pepper.....	26 1/2	26 1/2
Pimexio (220-lb. bbls.).....	25 1/2	25 1/2
Pepper, Cayenne.....	26	26
Red Pepper, No. 1.....	20 1/2	20 1/2
Pepper, Black Aleppo.....	9 1/2	10 1/2
Black Lampong.....	7	8 1/2
Black Tellicherry.....	10	11
White Java Muntok.....	10 1/2	10 1/2
White Singapore.....	10	11 1/2
White Packers.....	11	11

### SEEDS AND HERBS

	Whole.	Ground for Sausage.
Caraway Seed.....	17	20
Celery Seed, French.....	17	20
Cominos Seed.....	11 1/2	14
Coriander Morocco Bleached.....	9	9
Coriander Morocco Natural No. 1.....	9 1/2	12 1/2
Mustard Seed, Cal. Yellow.....	8 1/2	11 1/2
American.....	8 1/2	11 1/2
Marjoram, French.....	18	20 1/2
Oregano.....	13 1/2	16
Sage, Dalmatian.....	8 1/2	9 1/2
Dalmatian No. 1.....	8	9 1/2

# New York Market Prices

### LIVE CATTLE

Steers, good, 1253-1373-lb.....	\$10.50@10.60
Steers, medium to good.....	@10.25
Steers, common.....	@8.40
Cows, good.....	@6.50
Cows, common and medium.....	5.25@6.50
Cows, low cutter to cutter.....	4.00@5.00
Bulls, sausage.....	@7.00
Bulls, cutter and common.....	5.00@5.50

### LIVE CALVES

Vealers, choice.....	@12.00
Vealers, good to choice.....	9.25@11.50
Vealers, medium.....	8.00@9.00
Vealers, cull and common.....	5.50@7.50
Calves, good and medium.....	8.50@10.00
Calves, common.....	@6.00

### LIVE HOGS

Hogs, good to choice, 185-lb.....	\$ @ 8.90
-----------------------------------	-----------

### LIVE LAMBS

Lambs, good and choice.....	\$ 9.75@10.00
Lambs, common.....	6.00@7.00
Sheep, good to choice.....	3.25@4.00
Sheep, common and medium.....	2.00@3.00

### DRESSED BEEF

#### City Dressed.

Choice, native, heavy.....	19 @20 1/4
Choice, native, light.....	19 @20
Native, common to fair.....	17 1/2 @18 1/4

#### Western Dressed Beef.

Native steers, 600@800 lbs.....	18 @20
Native choice yearlings, 440@600 lbs.....	18 @20
Good to choice heifers.....	17 @18
Good to choice cows.....	16 @17
Common to fair cows.....	14 @15
Fresh bologna bulls.....	12 @13

### BEEF CUTS

	Western.	City.
No. 1 ribs.....	23 @26	24 @27
No. 2 ribs.....	22 @23	23 @24
No. 3 ribs.....	19 @21	21 @22
No. 1 loins.....	40 @48	44 @50
No. 2 loins.....	30 @40	36 @42
No. 3 loins.....	24 @25	30 @34
No. 1 hinds and ribs.....	22 @23	23 @25
No. 2 hinds and ribs.....	21 @22	21 1/2 @22 1/2
No. 1 rounds.....	19 @20	18 @20
No. 2 rounds.....	18 @19	17 @18
No. 3 rounds.....	16 @17	16 @16 1/2
No. 1 chucks.....	16 @17	16 @17
No. 2 chucks.....	15 1/2 @16	15 @16
No. 3 chucks.....	14 @15	15 @15
Bolognas.....	13 @14	14 @14
Rolls, reg. 6@8 lbs. av.....	23 @25	23 @25
Rolls, reg. 4@6 lbs. av.....	18 @20	18 @20
Tenderloins, 4@6 lbs. av.....	50 @60	50 @60
Tenderloins, 5@6 lbs. av.....	50 @60	50 @60
Shoulder clods.....	16 @18	16 @18

### DRESSED VEAL

Good.....	16 @17
Medium.....	14 @15
Common.....	12 @13

### DRESSED SHEEP AND LAMBS

Spring lambs, good.....	17 @18
Spring lambs, good to medium.....	16 @17
Spring lambs, medium.....	15 @16
Sheep, good.....	9 @10
Sheep, medium.....	7 @8

### DRESSED HOGS

Hogs, good and choice (90-140 lbs., head on; leaf fat in).....	\$13.00@13.50
--	---------------

### FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@20
Pork tenderloins, fresh.....	@34
Pork tenderloins, 4@6 lbs. av.....	@27
Shoulders, Western, 10@12 lbs. av.....	@16
Butts, boneless, Western.....	@27
Butts, regular, Western.....	@20
Hams, Western, 10@12 lbs. av.....	@23
Picnic hams, West. fresh, 6@8 lbs. av.....	@15
Pork trimmings, extra lean.....	@12
Pork trimmings, regular 50% lean.....	@12
Spareribs.....	@12

### SMOKED MEATS

Regular hams, 8@10 lbs. av.....	25 1/2 @26 1/2
Regular hams, 10@12 lbs. av.....	25 1/2 @26 1/2
Regular hams, 12@14 lbs. av.....	25 @26
Skinned hams, 10@12 lbs. av.....	27 @28
Skinned hams, 12@14 lbs. av.....	27 @28
Skinned hams, 14@16 lbs. av.....	26 1/2 @27
Skinned hams, 16@18 lbs. av.....	26 @27
Picnics, 4@6 lbs. av.....	21 @22
Picnics, 6@8 lbs. av.....	20 1/2 @21 1/2
City pickled bellies, 8@12 lbs. av.....	21 1/2 @22 1/2
Bacon, boneless, Western.....	27 1/2 @28 1/2
Bacon, boneless, city.....	26 1/2 @27 1/2
Rolls, 8@10 lbs. av.....	22 @23
Beef tongue, light.....	@23
Beef tongue, heavy.....	@24

### FANCY MEATS

Fresh steer tongues, untrimmed.....	10c a pound
Fresh steer tongues, l. c. trimmed.....	28c a pound
Sweetbreads, beef.....	30c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	22c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	30c a pound
Lamb fries.....	12c a pair

### BUTCHERS' FAT

Shop Fat.....	\$ 1.75 per cwt.
Breast Fat.....	2.50 per cwt.
Edible Suet.....	3.50 per cwt.
Inedible Suet.....	3.00 per cwt.

### GREEN CALFSKINS

	5-9 9 1/4-12 1/4	12 1/4-14	14-18	18 up
Prime No. 1 veals.....	14	2.05	2.25	2.30
Prime No. 2 veals.....	13	1.85	2.05	2.10
Buttermilk No. 1.....	11	1.75	1.95	2.00
Buttermilk No. 2.....	10	1.60	1.80	1.85
Branded grubby.....	7	.85	1.10	1.15
Number 5.....	7	.85	1.10	1.15

### BONES AND HOOF

	Per ton, del'd basis
Round shins, heavy.....	\$50.00
Flat shins, heavy.....	70.00
light.....	65.00
Thighs, blades, buttocks.....	47.50
Hoofs, white.....	75.00
black and white striped.....	40.00

### PRODUCE MARKETS

#### BUTTER.

	Chicago.	New York.
Creamery (92 score).....	@25 1/4	@26 1/4
Creamery (90-91 score).....	@24 1/4	@25 1/4
Creamery firsts (88-89 score).....	22 1/4 @24 1/4	23 1/4 @25

#### EGGS.

Extra firsts.....	@21 1/4	.....
Firsts, fresh.....	20 1/4 @21	@22 1/4
Standards.....	23 1/4 @23 1/2	.....

#### LIVE POULTRY.

Fowls.....	10 @17 1/2	18 @19
Spring.....	14 @18	15 @19
Broilers.....	12 1/2 @16	17 @18
Old Roosters.....	13 @13 1/2	13 @13 1/2
Ducks.....	10 @12	12 @12
Geese.....	10 @15	10 @15
Turkeys.....	12 @16	.....

#### DRESSED POULTRY.

Chickens, 25-35, fresh.....	@17 1/2	18 @21
Chickens, 36-47, fresh.....	17 1/2 @19 1/2	18 @20
Chickens, 48 up, fresh.....	22 1/2 @24 1/2	23 @24
Fowls, 31-47, fresh.....	15 1/2 @17 1/2	17 @18
48-59, fresh.....	19 1/2 @21	21 @21 1/2
60 and up, fresh.....	@23	@23 1/2

### BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter for week ended Thursday, Aug. 11:

	5.	6.	8.	9.	10.	11.
Chicago.....	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2	25 1/2
New York.....	26 1/4	26 1/4	26 1/4	26 1/4	26 1/4	26 1/4
Boston.....	26 1/4	26 1/4	26 1/4	26 1/4	26 1/4	26 1/4
Philadelphia.....	26	26	26	26	26	26
San Francisco.....	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2	26 1/2

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	25	25	25	25	25
Receipts of butter by cities (lbs.—Gross Wt.):					
This week.....	1,024,564	910,207	534,111	534,111	534,111
Last week.....	960,455	847,941	472,225	472,225	472,225
1938.....	1,024,564	910,207	534,111	534,111	534,111
1937.....	960,455	847,941	472,225	472,225	472,225

Total 13,372,616 12,177,946 472,352,192 410,017,412

Cold storage movement (lbs.—Net. Wt.):

	In	Out	On hand	Same day
	Aug. 11.	Aug. 11.	Aug. 12.	last year.

Chicago.....	866,471	96,044	62,433,837	33,314,161
New York.....	730,705	150,887	29,583,995	13,463,709
Boston.....	490	20,427	4,494,813	5,111,812
Phila.....	12,010	51,905	3,657,512	2,896,488

Total 1,609,686 206,264 100,172,157 54,790,170

# Live Stock Markets

## WEEKLY REVIEW

### HOG Income

**C**HANGES in the farmer's income from hogs follow fairly closely changes in industrial payrolls, the U. S. Department of Agriculture points out in its "Hog Income Report," recently issued. The study covered the period 1909 to 1937, inclusive, and was made by the U. S. Bureau of Agricultural Economics for use of the department in developing income parity estimates.

Figuring that 20 to 25 per cent of the total number of hogs produced are slaughtered on farms, the Bureau estimated the 1937 income from hogs, pork and lard sold at \$906,525,000; for hogs slaughtered on farms, \$234,190,000; and total gross income from hogs for the year, \$1,140,715,000.

Highest income from hogs in the years covered was in 1919 "when war demand and price inflation raised the income to a high of \$1,911,000,000," which with hogs slaughtered on farms made the gross income for the year \$2,433,282,000. Lowest hog income in the 29-year period was \$557,000,000 in 1932.

#### Factors in Hog Income

The most important factor in determining hog income changes, the Bureau said, has been changes in price, which have reflected changes in supply and changes in domestic and export demand. Prices of hogs reached their low point in 1932, when they dropped 80 per cent below prices received in the peak year 1919 and were 65 per cent lower than in 1937.

Changes in consumer purchasing power are an important factor affecting hog prices and the farm income from hogs, according to the Bureau. Since 1920, the changes in farm income from hogs have followed fairly closely the changes in industrial payrolls. The high level of industrial workers' income in

the 1923-1929 period was an important factor in maintaining a high level of income from hog production in those years.

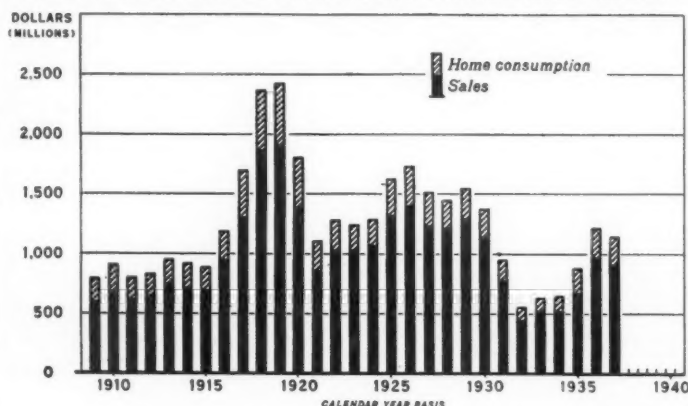
#### Effect of Processing Taxes

Foreign demand for hog products also was a factor of some importance. In these years more than 10 per cent of hog products was exported. After 1930 exports declined sharply. In 1923 the exports of hog products were equivalent to about 12.7 million hogs, or more than 16 per cent of the total slaughter in that year. By 1932 exports had fallen to the equivalent of about 4.6 million head or about 6 per cent of the total slaughter. Exports were reduced further after 1934, with the marked decrease in hog

production by 1934 and 1936 droughts.

Income to farmers from hog marketings in the years 1934 to 1936 was affected by processing taxes which reduced prices to farmers and thus reduced the income received directly from marketings. Benefit payments, however, were made to hog producers who participated in the hog adjustment program. Adding the benefits would raise cash income for 1934 to \$680,000,000, for 1935 to about \$909,000,000, and for 1936 to approximately \$1,056,000,000. But these payments, the Bureau explains, are not of exactly the same character as income from hog production. Furthermore, agricultural conservation payments made to producers since 1936 are even less directly related to the sales or pro-

HOGS: CASH AND GROSS FARM INCOME, UNITED STATES, 1909-37



#### INCOME FROM HOGS SOLD AND KILLED ON FARMS

Solid black portion of bars shows income to farmers from sale of hogs, pork and lard; gray portion shows value of hogs slaughtered on farms, which it is estimated constitute 20 to 25 per cent of total hogs produced. In period covered lowest farm incomes from hogs were realized in 1932, 1933 and 1934 and highest in 1917, 1918, 1919 and 1920, when war demand influences were apparent.



## A BULL'S EYE

### IN ALL LIVESTOCK CENTERS

## KENNETT-MURRAY

### Livestock Buying Service

*Offices*  
 Detroit, Mich.  
 Dayton, Ohio  
 Omaha, Neb.  
 La Fayette, Ind.  
 Sioux City, Iowa

Cincinnati, Ohio  
 Louisville, Ky.

Indianapolis, Ind.  
 Nashville, Tenn.  
 Montgomery, Ala.

## Order Buyer of Live Stock

# L. H. McMURRAY

Indianapolis, Indiana

## BEMIS STOCKINETTE

**BEMIS BRO. BAG CO. • ST. LOUIS • BROOKLYN**

"Tops" in quality, service and price. For your next order, try Bemis Stockinette. Sample free.

duction of hogs, and cannot be allocated to specific products. Therefore, the Bureau's estimates of cash income do not include government payments.

The accompanying table shows the Bureau's estimates of income from sales of hogs, pork and lard; value of hogs slaughtered on farms for home consumption, and combined or gross income from hogs sold and from those slaughtered for home consumption.

#### FARMERS' HOG INCOME.

Cash and gross farm income from hogs, 1909-1937.

	Cash income from hogs, pork, and lard.	Value of hogs slaughtered for home use.	Gross income from hogs.
1909	\$592,820,000	\$199,528,000	\$792,348,000
1910	609,903,000	237,373,000	907,276,000
1911	616,992,000	180,046,000	797,038,000
1912	647,453,000	181,989,000	829,442,000
1913	740,499,000	207,159,000	947,658,000
1914	712,543,000	208,877,000	921,420,000
1915	691,167,000	194,406,000	885,573,000
1916	948,986,000	236,885,000	1,185,871,000
1917	1,298,886,000	393,824,000	1,692,710,000
1918	1,866,284,000	505,489,000	2,371,773,000
1919	1,911,204,000	522,078,000	2,433,282,000
1920	1,384,886,000	423,206,000	1,808,092,000
1921	856,928,000	248,205,000	1,105,133,000
1922	1,023,580,000	247,858,000	1,271,438,000
1923	1,027,103,000	211,442,000	1,238,545,000
1924	1,063,975,000	219,468,000	1,283,443,000
1925	1,318,612,000	302,472,000	1,621,084,000
1926	1,407,212,000	322,522,000	1,729,734,000
1927	1,237,498,000	272,873,000	1,510,371,000
1928	1,218,466,000	259,471,000	1,477,937,000
1929	1,296,705,000	243,842,000	1,540,547,000
1930	1,135,500,000	233,218,000	1,368,718,000
1931	774,228,000	175,541,000	949,769,000
1932	444,592,000	112,589,000	557,181,000
1933	523,866,000	107,624,000	631,490,000
1934	520,631,000	125,353,000	645,984,000
1935	671,393,000	206,176,000	877,569,000
1936	964,682,000	246,739,000	1,211,421,000
1937	906,525,000	234,190,000	1,140,715,000

## LIVESTOCK AT 67 MARKETS

Movement during July, 1938.

CATTLE			
	Receipts.	Local slaughter.	Shipments.
July, 1938	1,128,083	643,612	463,789
June, 1938	1,078,833	646,656	432,343
July av. 5 yrs.	1,327,624	752,911	545,482
CALVES.			
July, 1938	502,308	308,807	194,771
June, 1938	526,590	348,103	182,295
July av. 5 yrs.	592,472	421,323	171,839
HOGS.			
July, 1938	1,569,570	1,122,212	444,079
June, 1938	1,756,693	1,249,384	506,421
July av. 5 yrs.	1,959,676	1,392,268	563,041

#### SHEEP AND LAMBS.

July, 1938	1,963,564	978,561	992,146
June, 1938	1,928,733	1,080,334	861,621
July av. 5 yrs.	2,135,557	1,038,993	1,091,268

## CALIF. INSPECTED SLAUGHTER

State-inspected kill for July:

	Number.
Cattle	58,707
Calves	38,020
Hogs	130,427
Sheep	55,865

Meat food products produced:

	Lbs.
Sausage	3,194,890
Pork and beef	2,093,766
Lard and lard substitutes	1,117,815
Chili	1,800
Total	6,408,271

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 18, 1938, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft & oily not quoted). CHICAGO. NAT. STE. YDS. OMAHA. KANS. CITY. ST. PAUL.

#### BARROWS AND GILTS:

Good-choice:

140-160 lbs.	7.90@ 8.60	7.75@ 8.40	7.50@ 8.25	7.75@ 8.40	7.50@ 8.00
160-180 lbs.	8.40@ 8.85	8.25@ 8.85	7.85@ 8.40	8.15@ 8.70	7.90@ 8.65
180-200 lbs.	8.75@ 9.00	8.70@ 9.05	8.15@ 8.60	8.40@ 8.80	8.50@ 8.75
200-220 lbs.	8.75@ 9.05	8.80@ 8.95	8.40@ 8.60	8.50@ 8.80	8.65@ 8.75
220-250 lbs.	8.75@ 9.05	8.80@ 8.95	8.30@ 8.50	8.40@ 8.80	8.60@ 8.75
250-290 lbs.	8.40@ 8.85	8.30@ 8.60	7.70@ 8.40	8.00@ 8.65	7.70@ 8.60
290-350 lbs.	7.75@ 8.50	8.00@ 8.50	7.25@ 7.90	7.60@ 8.25	7.25@ 7.70

Medium:

140-160 lbs.	7.40@ 7.90				
160-180 lbs.	7.90@ 8.40				
180-200 lbs.	8.25@ 8.75				

#### PACKING SOWS:

Good:

275-350 lbs.	6.85@ 7.35	7.00@ 7.50	6.75@ 7.15	6.90@ 7.25	6.75@ 7.25
350-425 lbs.	6.50@ 7.00	6.50@ 7.25	6.35@ 7.00	6.75@ 7.10	6.35@ 8.85
425-500 lbs.	6.00@ 6.75	6.00@ 6.75	5.90@ 6.90	6.15@ 6.90	6.25@ 6.85

Medium, 275-350 lbs.

5.75@ 6.75	5.75@ 6.75		5.75@ 6.90		
------------	------------	--	------------	--	--

#### SLAUGHTER PIGS:

Good-choice, 100-140 lbs.	7.50@ 8.15	7.25@ 8.00			7.25@ 7.75
Medium, 100-140 lbs.	7.00@ 7.90	6.75@ 7.75			

#### Slaughter Cattle, Vealers, and Calves:

##### STEERS, choice:

750-900 lbs.	10.00@ 11.00	9.75@ 10.75	9.75@ 11.00	9.75@ 11.00	9.85@ 10.75
900-1100 lbs.	10.25@ 11.25	10.00@ 11.25	10.25@ 11.50	10.00@ 11.50	10.00@ 11.00
1100-1300 lbs.	10.25@ 11.50	10.25@ 11.50	10.25@ 11.75	10.25@ 11.75	10.25@ 11.25
1300-1500 lbs.	10.50@ 11.75	10.50@ 11.50	10.50@ 11.75	10.50@ 11.75	10.50@ 11.50

##### STEERS, good:

750-900 lbs.	8.75@ 10.25	8.75@ 10.00	8.50@ 10.00	8.25@ 10.00	8.00@ 10.00
900-1100 lbs.	8.75@ 10.25	9.00@ 10.25	8.75@ 10.50	8.50@ 10.50	8.75@ 10.25
1100-1300 lbs.	9.00@ 10.25	9.00@ 10.25	8.75@ 10.50	8.75@ 10.50	9.00@ 10.50
1300-1500 lbs.	9.00@ 10.50	9.00@ 10.50	9.00@ 10.50	9.00@ 10.50	9.00@ 10.65

##### STEERS, medium:

750-1100 lbs.	7.50@ 9.00	7.25@ 8.75	7.00@ 8.75	7.00@ 8.75	6.85@ 9.00
1100-1300 lbs.	7.50@ 9.00	7.50@ 9.00	7.25@ 9.00	7.50@ 9.00	7.25@ 9.15

##### STEERS, common (plain):

750-1100 lbs.	6.00@ 7.50	6.50@ 7.50	6.00@ 7.25	5.75@ 7.50	5.85@ 7.25
---------------	------------	------------	------------	------------	------------

##### STEERS AND HEIFERS:

Choice, 550-750 lbs.	9.50@ 10.50	9.50@ 10.25	9.50@ 10.50	9.50@ 10.50	9.50@ 10.60
Good, 550-750 lbs.	8.00@ 9.75	8.50@ 9.50	8.25@ 9.50	8.00@ 9.50	8.00@ 9.75

##### HEIFERS:

Choice, 750-900 lbs.	9.50@ 10.50	9.50@ 10.25	9.50@ 10.50	9.50@ 10.75	9.50@ 10.25
Good, 750-900 lbs.	8.25@ 9.50	8.50@ 9.50	8.25@ 9.50	8.00@ 9.50	8.00@ 9.50
Medium, 550-900 lbs.	6.50@ 8.25	7.00@ 8.50	6.75@ 8.25	6.25@ 8.00	6.25@ 8.00
Common (plain), 550-900 lbs.	5.25@ 6.50	6.00@ 7.00	5.25@ 6.75	5.00@ 6.25	5.00@ 6.25

##### COWS, all weights:

Choice	7.00@ 7.75				
Good	6.25@ 7.00	6.00@ 6.75	6.00@ 6.75	5.50@ 6.50	5.75@ 6.75
Medium	5.50@ 6.25	5.25@ 6.00	5.25@ 6.00	5.00@ 5.65	5.15@ 5.75
Common (plain)	5.00@ 5.50	4.75@ 5.25	4.75@ 5.25	4.75@ 5.00	4.60@ 5.15
Low cutter and cutter.	3.75@ 5.15	3.25@ 4.75	3.85@ 5.00	3.50@ 4.75	3.50@ 4.75

##### BULLS, yearlings excluded:

Good	6.00@ 7.00	6.10@ 6.75	6.15@ 6.75	5.75@ 6.00	5.85@ 6.35
Medium	5.50@ 6.75	5.00@ 6.35	5.50@ 6.15	5.00@ 5.75	5.25@ 6.00
Cutter and common (plain).	5.00@ 5.50	4.50@ 5.00	4.75@ 5.50	4.25@ 5.25	4.50@ 5.40

##### VEALERS (all weights):

Choice	10.00@ 11.00	9.50 only	8.00@ 9.50	8.50@ 9.50	9.50@ 10.50
Good	8.75@ 10.00	8.25@ 9.50	7.00@ 8.50	7.00@ 8.50	8.50@ 9.50
Medium	7.75@ 8.75	7.00@ 8.25	6.00@ 7.00	6.00@ 7.00	7.00@ 8.50
Cull and common (plain).	5.50@ 7.75	4.50@ 7.00	5.00@ 6.00	4.50@ 6.00	6.00@ 7.50

##### CALVES: 250-400 lbs.:

Choice	7.00@ 8.00	7.50@ 8.75	7.50@ 8.50	7.75@ 8.75	8.00@ 9.00
Good	6.50@ 7.50	6.50@ 7.50	6.50@ 7.50	6.50@ 7.75	7.00@ 8.00
Medium	5.50@ 6.50	5.50@ 6.50	5.50@ 6.50	5.75@ 6.50	6.00@ 7.00
Common (plain)	5.00@ 5.50	4.75@ 5.50	5.00@ 5.50	4.50@ 5.75	5.00@ 6.00

#### Slaughter Lambs and Sheep:

##### SPRING LAMBS:

Choice	8.40@ 8.80	8.00@ 8.50	8.00@ 8.25	8.25@ 8.80	8.00@ 8.40
Good	8.00@ 8.40	7.50@ 8.00	7.50@ 8.00	7.75@ 8.25	7.50@ 8.00
Medium	7.25@ 8.00	6.25@ 7.50	7.00@ 7.50	6.75@ 7.75	6.75@ 7.50
Common (plain)	6.00@ 7.25	5.00@ 6.25	6.00@ 7.00	5.50@ 6.75	5.50@ 6.75

##### YEARLING WETHERS (shorn):

Good-choice	6.25@ 7.00		5.50@ 6.75	5.75@ 6.75	5.50@ 6.50
Medium	5.25@ 6.50		4.50@ 5.50	5.00@ 5.75	5.00@ 5.50

##### EWES (shorn):

Good-choice	8.25@ 3.75	2.50@ 3.25	3.00@ 3.50	3.00@ 3.50	2.75@ 3.25
Common (plain) and medium	2.00@ 3.25	1.50@ 2.50	1.75@ 3.00	1.50@ 3.00	1.50@ 2.75

## NEW YORK LIVESTOCK

Receipts week ended August 13:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,394	10,513	4,163	26,181
Central Union	1,489	1,659		15,247
New York	29	3,040	10,603	2,944
Total	4,912	15,212	14,766	44,372
Last week	5,327	14,291	16,793	45,273
Two weeks ago	5,639	14,394	17,686	57,199

## PACIFIC COAST LIVESTOCK

Receipts five days ended Aug. 12:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	4,973	1,316	2,101	2,602
San Francisco	1,045	250	1,440	8,975
Portland	2,800	485	3,750	12,300

DIRECTS—Los Angeles: Cattle, 4 cars; calves, 5 cars; hogs, 48 cars; sheep, 75 cars. San Francisco: Cattle, 355 head; calves, 50 head; hogs, 1,060 head; sheep, 1,575 head. Portland: Hogs, 760 head.



## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 13, 1938, as reported to The National Provisioner:

### CHICAGO.

	Cattle.	Hogs.	Sheep.*
Armour and Company.....	6,514	4,377	16,061
Swift & Company.....	5,464	4,197	6,009
Wilson & Co.....	5,168	4,844	12,129
Shippers.....	1,187	5,492	5,945
Others.....	7,225	18,614	8,943
Western Packing Co., Inc., 1,895 hogs; Agar Packing Co., 4,216 hogs.			
Total: 36,055 cattle; 4,448 calves; 43,575 hogs; 83,461 sheep.			

Not including 132 cattle, 216 calves, 26,720 hogs and 15,846 sheep bought direct.

\*These figures include directs.

### KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour and Company.....	2,864	959	2,728
Cudahy Pkg. Co.....	2,605	845	1,947
Swift & Company.....	2,295	918	1,979
Wilson & Co.....	1,694	945	1,951
Indep. Pkg. Co.....			402
M. Kornblum Pkg. Co. 849			
Others.....	7,518	354	828
Total.....	17,825	3,001	8,720

Not including 18,497 hogs bought direct.

### OMAHA.

	Cattle.	Hogs.	Sheep.
Armour and Company.....	4,022	3,514	6,188
Cudahy Pkg. Co.....	5,852	2,339	7,267
Wilson & Co.....	1,197	1,946	
Swift & Company.....	2,599	1,728	5,927
Others.....		5,107	23,949
Cattle and calves: Eagle Pkg. Co., 24; Greater Omaha Pkg. Co., 126; Geo. Hoffmann, 19; Lewis Pkg. Co., 608; Nebraska Pkg. Co., 714; Omaha Pkg. Co., 130; John Roth & Son, 75; South Omaha Pkg. Co., 124; Lincoln Pkg. Co., 246.			
Total: 13,826 cattle and calves; 12,906 hogs; 43,331 sheep.			

Not including 50 cattle, 5,392 hogs and 2,514 sheep bought direct.

### EAST ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour and Company.....	2,975	1,447	6,437
Swift & Company.....	2,674	2,249	6,783
Hunter Pkg. Co.....	1,205	735	2,701
Hell Pkg. Co.....			2,042
Krey Pkg. Co.....			3,339
Laclede Pkg. Co.....			1,062
Siedorf Pkg. Co.....			1,927
Shippers.....	7,151	8,247	9,462
Others.....	3,005	262	2,415
Total.....	17,010	12,969	34,271

Not including 1,178 cattle, 4,118 calves, 21,537 hogs, and 2,656 sheep bought direct.

### ST. JOSEPH.

	Cattle.	Hogs.	Sheep.
Swift & Company.....	1,972	533	5,010
Armour and Company.....	2,045	630	4,815
Others.....	1,035	24	334
Total.....	5,052	1,187	10,159

Not including 1,403 hogs and 983 sheep bought direct.

### ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.....	2,208	163	8,941
Armour and Company.....	1,807	136	4,040
Swift & Company.....	1,638	139	2,258
Shippers.....	1,987	12	3,808
Others.....	260	11	8
Total.....	7,847	461	13,550

### WICHITA.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.....	1,222	995	2,336
Dold Pkg. Co.....	671	153	1,594
Wichita D. B. Co.....	8		
Dunn Ostering.....	73		
Fred W. Dold.....	486	34	
Southdown Pkg. Co.....	44		137
Pioneer Cattle Co.....	39		
Rose Pkg. Co.....	103		
Keefe Pkg. Co.....	66		
Total.....	2,343	1,148	4,409

Not including 1,824 hogs bought direct.

### ST. PAUL.

	Cattle.	Hogs.	Sheep.
Armour and Company.....	2,348	1,418	8,223
Cudahy Pkg. Co.....	1,638	1,423	2,231
Dakota Pkg. Co.....	1,053	233	436
United Pkg. Co.....	950	73	
Morris Riffin & Son.....	486	34	
Swift & Company.....	3,524	2,275	12,081
Others.....	1,355	1,009	3,379
Total.....	11,204	6,465	25,010

Not including 62 cattle, 881 calves, 3,017 hogs and 778 sheep bought direct.

## DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	679	95	921	18,023
Swift & Company.....	680	129	963	19,689
Cudahy Pkg. Co.....	608	86	663	1,498
Others.....	2,164	398	856	15,759
Total.....	4,197	705	3,408	54,979

### FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Company.....	3,131	2,738	2,885	4,519
Swift & Company.....	2,821	1,774	2,220	4,862
City Pkg. Co.....	224	119	86	
Bluebonnet Pkg. Co.....	224	119	86	
H. Rosenthal Pkg. Co.....	40	2	42	18
Total.....	6,473	4,692	4,881	9,399

### MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.....	1,546	950	6,198	1,116
Armour and Company.....	612	1,955		
N. Y. B. D. M. Co.....	39			
Shippers.....	223	9	61	62
Others.....	598	778	43	229
Total.....	3,018	3,632	6,302	1,407

### INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.....	900	556	9,161	2,280
Armour and Company.....	928	171	1,515	
Hilgemeyer Bros.....	6		630	
Stumpf Bros.....			118	
Meier Pkg. Co.....	49	7	182	
Start & Wetzel.....	104	32	818	
Wabnitz and Deter.....	9	81	283	34
Maase Hartman Co.....	43	13		
Shippers.....	3,466	2,215	10,450	3,834
Others.....	1,022	116	394	698
Total.....	6,017	3,161	32,010	6,846

### CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.....		20		280
E. Kahn's Sons Co.....	476	172	4,720	2,873
Lohrey Packing Co.....	2		210	
H. H. Meyer Pkg. Co.....	15		2,589	
J. Schlachter's Sons.....	133	121		58
J. & F. Schroth P. Co.....	23		2,200	
J. F. Stegner Co.....	252	209		10
Shippers.....	375	171	3,228	8,016
Others.....	1,517	737	646	410
Total.....	2,793	1,450	13,593	6,647

Not including 879 cattle, 64 calves, 552 hogs and 1,305 sheep bought direct.

### RECAPITULATION.

#### CATTLE.

	Week ended Aug. 13.	Prev. week.	Cor. week.
Chicago.....	36,055	34,242	35,387
Kansas City.....	17,825	16,527	30,450
Omaha.....	13,826	16,051	33,574
East St. Louis.....	17,010	20,592	27,530
St. Joseph.....	5,052	4,836	7,417
St. Louis.....	7,847	6,127	8,776
Oklahoma City.....		6,421	6,172
Wichita.....		2,336	3,393
Denver.....	4,197	4,120	4,636
St. Paul.....	11,204	12,063	13,360
Milwaukee.....	3,018	3,394	4,329
Indianapolis.....	6,017	6,516	6,891
Cincinnati.....	2,793	2,933	2,822
Ft. Worth.....	6,473	6,343	
Total.....	134,290	142,940	160,740

\*Cattle and calves.

#### HOGS.

	Week ended Aug. 13.	Prev. week.	Cor. week.
Chicago.....	43,575	46,642	30,034
Kansas City.....	8,720	8,673	4,987
Omaha.....	12,906	15,270	11,179
East St. Louis.....	34,271	41,042	23,561
St. Joseph.....	10,159	8,961	3,890
St. Louis.....	13,550	11,626	10,382
Oklahoma City.....		7,030	5,501
Wichita.....	4,400	3,393	2,970
Denver.....	3,408	3,527	2,622
St. Paul.....	25,010	20,909	13,033
Milwaukee.....	6,302	5,136	3,890
Indianapolis.....	32,010	29,525	3,499
Cincinnati.....	13,593	13,655	11,475
Ft. Worth.....	4,881	4,454	
Total.....	212,854	216,843	130,393

#### SHEEP.

	Week ended Aug. 13.	Prev. week.	Cor. week.
Chicago.....	33,461	34,884	17,531
Kansas City.....	10,659	14,878	11,540
Omaha.....	43,331	43,487	43,792
East St. Louis.....	17,526	22,098	32,941
St. Joseph.....	8,227	10,337	14,230
St. Louis.....	7,675	6,373	8,394
Oklahoma City.....		3,903	2,299
Wichita.....	1,610	2,030	1,493
Denver.....	54,979	44,302	47,716
St. Paul.....	27,531	9,941	26,342
Milwaukee.....	1,407	1,774	1,948
Indianapolis.....	6,846	6,064	10,658
Cincinnati.....	6,647	7,129	9,740
Ft. Worth.....	9,399	6,634	
Total.....	229,298	217,474	226,924

## CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

### RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 8.....	11,311	1,161	15,043	7,424
Tues., Aug. 9.....	7,065	1,281	19,499	8,824
Wed., Aug. 10.....	12,584	1,065	17,527	10,525
Thurs., Aug. 11.....	3,805	810	10,923	7,344
Fri., Aug. 12.....	1,103	233	5,542	7,135
Sat., Aug. 13.....	200	100	2,000	4,000
Total this week.....	36,018	4,590	70,534	46,252
Previous week.....	34,089	4,899	64,882	51,140
Year ago.....	37,472	8,205	43,573	46,341
Two years ago.....	51,585	8,392	60,298	45,384

### SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Aug. 8.....	2,236	68	1,637	504
Tues., Aug. 9.....	2,715	221	1,068	812
Wed., Aug. 10.....	3,630	140	599	868
Thurs., Aug. 11.....	2,081	87	477	1,917
Fri., Aug. 12.....	853	189	1,128	1,414
Sat., Aug. 13.....	100			100

	Cattle.	Calves.	Hogs.	Sheep.
Total this week.....	11,565	705	4,909	5,615
Previous week.....	8,960	657	7,525	4,511
Year ago.....	11,192	873	4,899	4,411
Two years ago.....	17,179	1,479	11,415	8,895

### AUGUST AND YEAR RECEIPTS.

Receipts thus far this month and 1938 to date with comparisons:

	August 1938.	1937.	1938.	1937.
Cattle.....	70,698	74,700	1,149,227	1,158,625
Calves.....	9,488	15,706	206,405	243,673
Hogs.....	185,416	80,946	2,507,326	2,353,683
Sheep.....	97,292	90,634	1,574,793	1,510,067

### WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ended Aug. 13.....	\$10.30	\$7.70	\$3.10	\$3.80
Previous week.....	10.55	8.15	3.00	3.60
1937.....	13.75	12.25	4.70	11.00
1936.....	10.45	10.10	2.75	9.60
1935.....	10.60	11.25	3.10	8.80
1934.....	6.65	5.60	2.00	6.80
1933.....	6.10	3.90	2.25	7.15
Avg., 1933-1937.....	\$9.10	\$8.60	\$2.95	\$3.55

### SUPPLIES FOR CHICAGO PACKERS.

	Cattle.	Hogs.	Sheep.
Week ended Aug. 13.....	25,153	65,623	40,637
Previous week.....	25,147	67,069	45,890
1937.....	26,568	38,737	45,616
1936.....	34,409	48,882	41,432
1935.....	28,095	43,369	37,293
1934.....	30,278	68,931	39,423

### HOG RECEIPTS, WEIGHTS AND PRICES.

	No. rec'd.	Av. wt., lbs.	Prices.
*Week ended Aug. 13.....	71,000	285	\$9.60
Previous week.....	64,882	284	10.00
1937.....	43,573	285	13.70
1936.....	60,297	273	11.60
1935.....	46,713	266	12.20
1934.....	79,995	250	6.65
1933.....	127,181	262	4.65



## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended August 13, 1938.

### CATTLE.

	Week ended Aug. 13.	Prev. week.	Cor. week, 1937.
Chicago	24,501	25,282	26,685
Kansas City	21,726	19,528	36,259
Omaha	13,894	17,518	29,541
East St. Louis	9,927	11,201	14,232
St. Joseph	5,775	5,278	7,732
Sioux City	6,352	4,877	6,067
Wichita	8,491	5,384	4,738
Fort Worth	11,165	9,051	.....
Philadelphia	1,663	1,506	1,917
Indianapolis	1,046	2,035	1,925
New York & Jersey City	1,046	6,908	5,254
Oklahoma City	9,078	10,079	10,690
Cincinnati	3,395	2,833	3,163
Denver	4,015	4,620	5,030
St. Paul	9,849	11,155	12,519
Milwaukee	2,780	2,990	5,802

Total ..... 126,995 137,794 163,264  
\*Cattle and calves.

### HOGS.

Chicago	70,337	71,229	41,214
Kansas City	26,482	21,922	13,325
Omaha	17,630	16,392	11,251
East St. Louis	43,260	38,720	24,191
St. Joseph	11,570	9,289	3,045
Sioux City	11,095	11,154	11,861
Wichita	6,233	5,047	4,467
Fort Worth	4,881	4,454	.....
Philadelphia	11,851	12,210	10,151
Indianapolis	10,537	8,833	8,081
New York & Jersey City	28,663	32,976	21,535
Oklahoma City	.....	7,030	8,566
Cincinnati	10,120	11,491	8,300
Denver	3,400	4,039	2,167
St. Paul	32,563	27,600	12,229
Milwaukee	6,209	5,142	3,856

Total ..... 296,191 286,769 174,063

### SHEEP.

Chicago	43,142	47,122	49,314
Kansas City	10,659	14,878	11,540
Omaha	20,727	23,201	22,101
East St. Louis	12,836	17,254	15,379
St. Joseph	9,210	10,739	13,304
Sioux City	4,657	5,181	5,081
Wichita	1,610	2,030	1,493
Fort Worth	9,399	6,534	.....
Philadelphia	4,340	4,990	5,436
Indianapolis	2,892	1,773	2,373
New York & Jersey City	59,064	54,073	54,478
Oklahoma City	.....	3,903	2,299
Cincinnati	4,876	5,362	6,576
Denver	11,672	11,158	11,961
St. Paul	14,483	9,841	17,155
Milwaukee	1,366	1,003	968

Total ..... 212,929 221,817 214,461

## CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., August 18, 1938.—At 20 concentration points and 10 packing plants in Iowa and Minnesota, total receipts for the first four days were light but movement indicated heavy for remainder of week. Present prices compared with last week's close were 15¢ 40¢ higher on 180-lb. up; most advance on heavies; spots 25¢ or more lower on 180-lb. down; sows 10¢ 30¢ higher. Current prices, good to choice, 180-220-lb., \$8.40@8.65; mostly \$8.50@8.65 on 200-220-lb. at plants; few to \$8.70, to slightly higher sparingly; 220-250-lb., \$8.30@8.55; 250-270-lb., \$8@8.30; 270-290-lb., \$7.75@8.05; 290-350-lb., \$7@7.75; 160-180-lb., \$7.75@8.45. Sows to 350-lb., \$6.50@6.90; mostly \$6.75 up on kinds to 325-lb.; few \$7.00; 350-425-lb., \$6@6.55; 425-550-lb., \$5.40@6.10.

Receipts at the Corn Belt concentration points and meat plants for the week ended on August 18, were as follows:

	This week.	Last week.
Friday, August 12	9,800	14,200
Saturday, August 13	8,200	17,100
Monday, August 15	16,400	24,000
Tuesday, August 16	12,000	19,600
Wednesday, August 17	11,000	18,600
Thursday, August 18	16,200	17,300

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

### WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
<b>STEERS, carcass</b>			
Week ending Aug. 13, 1938	9,078	2,500	2,558
Week previous	6,486	2,414	2,499
Same week year ago	6,268	1,992	1,829
<b>COWS, carcass</b>			
Week ending Aug. 13, 1938	1,784	1,220	3,005
Week previous	1,475½	1,396	2,966
Same week year ago	2,482½	1,664	2,786
<b>BULLS, carcass</b>			
Week ending Aug. 13, 1938	419	491	24
Week previous	350	630	20
Same week year ago	329	560	32
<b>VEAL, carcass</b>			
Week ending Aug. 13, 1938	9,264	1,605	763
Week previous	7,286	1,571	452
Same week year ago	9,678	2,100	864
<b>LAMB, carcass</b>			
Week ending Aug. 13, 1938	49,526	13,277	15,605
Week previous	42,961	15,310	15,877
Same week year ago	33,190	14,184	14,287
<b>MUTTON, carcass</b>			
Week ending Aug. 13, 1938	1,632	210	512
Week previous	2,079	200	220
Same week year ago	1,008	420	1,114
<b>PORK CUTS, lbs.</b>			
Week ending Aug. 13, 1938	1,651,920	293,996	182,277
Week previous	1,319,680	326,309	220,118
Same week year ago	1,059,914	233,336	89,917
<b>BEEF CUTS, lbs.</b>			
Week ending Aug. 13, 1938	475,379	.....	.....
Week previous	466,381	.....	.....
Same week year ago	520,565	.....	.....
<b>LOCAL SLAUGHTERS.</b>			
<b>CATTLE, head</b>			
Week ending Aug. 13, 1938	7,546	1,663	.....
Week previous	6,908	1,606	.....
Same week year ago	8,254	1,917	.....
<b>CALVES, head</b>			
Week ending Aug. 13, 1938	16,590	2,376	.....
Week previous	14,876	2,703	.....
Same week year ago	17,676	3,438	.....
<b>HOGS, head</b>			
Week ending Aug. 13, 1938	28,663	11,851	.....
Week previous	31,492	12,210	.....
Same week year ago	21,638	10,151	.....
<b>SHEEP, head</b>			
Week ending Aug. 13, 1938	59,034	4,346	.....
Week previous	54,073	4,900	.....
Same week year ago	54,478	5,436	.....

## RECEIPTS AT CHIEF CENTERS

Week ended Aug. 13, 1938:

	Cattle.	Hogs.	Sheep.
At 20 markets:			
Week ended Aug. 13	213,000	294,000	295,000
Previous week	210,000	277,000	341,000
1937	264,000	186,000	332,000
1936	267,000	293,000	301,000
1935	247,000	195,000	317,000

	Hogs.
At 11 markets:	
Week ended Aug. 13	245,000
Previous week	213,000
1937	145,000
1936	242,000
1935	166,000
1934	268,000
1933	308,000
1932	329,000

	Cattle.	Hogs.	Sheep.
At 7 markets:			
Week ended Aug. 13	151,000	198,000	178,000
Previous week	144,000	169,000	175,000
1937	195,000	115,000	208,000
1936	194,000	207,000	165,000
1935	193,000	132,000	204,000
1934	389,000	230,000	184,000
1933	180,000	341,000	284,000
1932	152,000	276,000	253,000

## CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 23,151 cattle, 3,787 calves, 23,414 hogs and 28,693 sheep.

## JULY BUFFALO LIVESTOCK

July movement at Buffalo, N. Y.:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	14,394	19,161	15,228	52,359
Shipments	5,203	13,068	8,670	24,799
Local slaughters	8,538	6,069	6,295	26,532

## CANADIAN LIVESTOCK PRICES

	Week ended Aug. 11.	Last week.	Same week 1937.
<b>STEERS.</b>			
Top Prices			
Toronto	\$ 7.00	\$ 7.75	\$10.50
Montreal	7.75	8.00	9.50
Winnipeg	7.00	7.50	9.00
Calgary	7.00	6.50	7.75
Edmonton	5.50	5.50	7.00
Prince Albert	4.50	4.50	5.00
Moose Jaw	5.00	6.00	5.50
Saskatoon	6.00	5.50	7.00
Regina	4.00	5.00	.....
<b>VEAL CALVES.</b>			
Toronto	\$ 9.25	\$ 8.75	\$10.00
Montreal	8.25	8.00	8.50
Winnipeg	6.50	6.50	6.00
Calgary	5.50	5.50	5.50
Edmonton	5.50	5.50	5.50
Prince Albert	5.00	5.25	4.75
Moose Jaw	5.75	5.75	5.00
Saskatoon	6.00	6.00	5.00
Regina	6.00	6.00	.....
<b>BACON HOGS.</b>			
Toronto	\$10.00	\$10.60	\$11.50
Montreal (1)	10.25	11.00	10.75
Winnipeg (1)	9.85	12.00	10.50
Calgary	9.25	11.50	10.10
Edmonton	9.50	10.75	10.10
Prince Albert	9.50	11.75	10.25
Moose Jaw	9.00	11.00	10.35
Saskatoon	9.50	11.50	10.25
Regina	9.00	11.00	.....
<b>GOOD LAMBS.</b>			
Toronto	\$ 9.50	\$ 9.50	\$ 9.75
Montreal	8.75	9.00	8.75
Winnipeg	7.25	7.50	8.00
Calgary	6.25	6.50	7.00
Edmonton	6.50	6.50	7.00
Prince Albert	6.25	6.50	7.00
Moose Jaw	6.50	7.50	7.50
Saskatoon	6.75	7.00	7.25
Regina	6.50	7.50	.....

"Cost Figuring" is one of the vital subjects discussed in THE NATIONAL PROVISIONER'S new volume, "Sausage and Meat Specialties."

# UP and DOWN the MEAT TRAIL

## Meat Packing 40 Years Ago

(From The National Provisioner, Aug. 20, 1898.)

First of the large refrigerators Swift & Company contracted to erect in Cuba for fresh meat for the American army of occupation was completed at Santiago. C. E. McDowell, representing the company, said "there is every possibility of an extensive business being done between this country and the captured Spanish possessions," in speaking of expansion of these cold storage warehouses later for commercial purposes.

Armour and Company was awarded government contract for loading the steamer Celtic with supplies for the American fleet in Cuban waters. These included 200,000 lbs. of fresh beef and 25,000 lbs. of mutton.

Plans were made by large packers for extensive exhibits of American meats at the Paris Exposition.

Internal Revenue bureau reported receipt of oleomargarine taxes during the fiscal year 1898 totaling \$1,315,780.

Cornerstone of new \$100,000 livestock exchange building at the St. Joseph, Mo., stockyards was laid on August 8, 1898.

Mowry & Barnes Packing Co., Syracuse, N. Y., was sold to Swartzschild & Sulzberger Co.

Harrison Pork Packing Co., Ltd., was incorporated in Toronto, Can., with a capital of \$100,000.

Kansas City Sausage Mfg. Co., Kansas City, Mo., was incorporated by Martin Keck and Louis and Oscar Marold.

John Davies purchased the Utica Packing House, Utica, N. Y., for a reputed \$75,000.

## Meat Packing 25 Years Ago

(From The National Provisioner, Aug. 23, 1913.)

Shortage of grass beef of 25 to 40 per cent in the Northwest and 50 per cent in the Southwest was estimated.

Sales of fresh beef in Chicago by one large packer for the week ended August 13, 1913, averaged 11.60c per pound and in New York 12.22c per pound.

Live calves sold on the New York market during the week ended August 23, 1913, at 19c per pound.

Placing meats on the free list in the tariff revision bill under consideration by Congress would not reduce the price of meats immediately, said Congressman Oscar W. Underwood, sponsor of the bill. Even with meats and cattle on the free list, it was felt that there were no available foreign sources of supply. He pointed out that it was impossible for Canadian beef raisers to compete because of higher production costs in Canada. Very little meat could be imported from South America, he thought, because of small shipping facilities.

A revised oleomargarine law went into effect in Minnesota on August 1, requiring that color of product must be at least 55 per cent white and that the word "oleomargarine" must be printed on the package in 36 point boldface, gothic capitals, with the ingredients of the package printed in 8 point.

Want a good sausage-maker? See Classified page.

## Chicago News of Today

T. G. Sinclair, secretary, Kingan & Co., Indianapolis, Ind., was a Chicago visitor this week.

Paul Linn of Libby, McNeill & Libby, Chicago, has returned to his duties after an extended absence due to illness. He is greatly improved in health.

Gustave Sobo, broker, Newark, N. J., visited Chicago on business last weekend.

President Paul H. Schoepflin of Niagara Blower Co., Buffalo, N. Y., was a visitor in Chicago this week.

Ed Hess of Hess-Stephenson Co., packinghouse products brokers, is the proud father of a baby daughter born on August 16.

President John B. Cook, Cook Packing Co., Scottsbluff, Neb., visited in Chicago during the week.

Frank Baxter, Rath Packing Co., Waterloo, Ia., was a recent visitor in Chicago.

R. K. Hughes, general manager, Wilson & Co., Sao Paulo, Brazil, is making his annual visit to Chicago headquarters, and will return to South America by the European route.

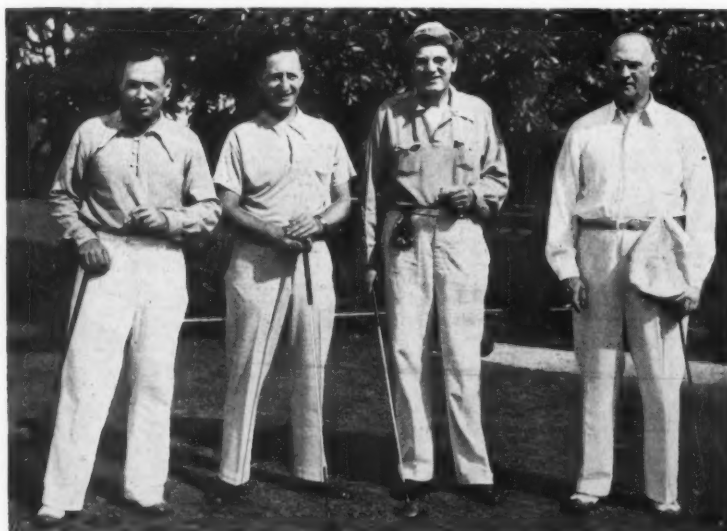
At a meeting of the board of directors of the National Association of Retail Meat Dealers, John A. Kotal of Chicago was re-elected secretary-treasurer and A. J. Kaiser, chairman of the board of the association.

Stephen D. Collins, long associated with the casings trade and widely known throughout the meat industry, has been appointed Eastern manager of sales for the new Zipp casing, a product of Identification, Inc., 222 W. Adams st., Chicago. Mr. Collins will make his headquarters in New York City.

S. C. Frazee, Wilson & Co., Chicago, just returned from a trip to England and South America. Mr. Frazee finds that nature has made some unusual provisions south of the Equator in the way of open air conditioning especially adapted to the preparation of jerked beef, so popular in many Latin-American countries. As much as 10,000,000 lbs. of green beef are handled in a single xarque "field" at one time, he says.

## GOLFERS' RODEO

Meat industry representatives polished off their golf scores at the recent "rodeo" at the Evanston Country Club. LEFT TO RIGHT—W. B. Durling, vice-president, Wm. J. Stange Co.; F. E. Wernke, president, Louisville Provision Co.; Dr. W. W. Armstrong; E. J. Marum, sales supervisor, Visking Corporation.



# *Entich*

YOUR PRODUCTS WITH THE

SAVORY FLAVOR OF

PURE NATURAL SPICES

Take this important step the next time you buy spice seasoning. Insist on **pure Natural spices** for the best in flavor, the finest in profits. Natural spices have a fine clear sharpness that is both rich and mellow. They blend to perfection, and most important of all — they're dependable.

WHAT DO YOU

*Know* ABOUT



CLOVES?

Cloves are the nail-shaped, unflowered buds of an evergreen tree grown in the Netherland Indies, Zanzibar, and Madagascar. In the past the fragrant spice was chewed as a breath freshener and clove scent-balls are still used to freshen closets. Cloves are used, whole, in the canning of fruits and as a seasoning in many dishes. Ground cloves are used in baking, puddings, the manufacture of ketchup, and meats.



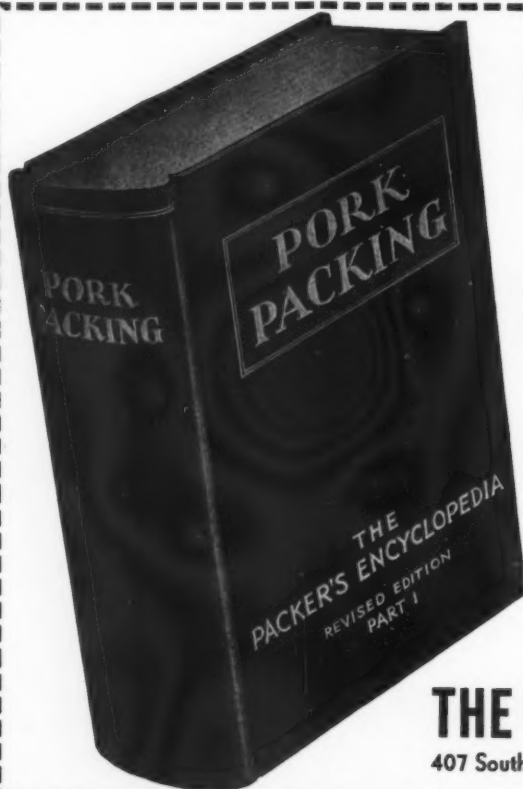
# OLD PLANTATION SEASONINGS

## Its Flavor Sells Sausage

BLENDED TO FIT YOUR PRODUCT—NATIONALLY USED  
IN LEADING SAUSAGE PLANTS—SAMPLES ON REQUEST

Exclusive MANUFACTURERS

A. C. LEGG PACKING CO., Inc., BIRMINGHAM, ALA.



## EARN more by LEARNING more!

"PORK PACKING" contains the answers to all pork packing problems. This 360 page operating manual discusses the best tested methods for getting results . . . lists practical, tested ways of overcoming all the various difficulties encountered in everyday operation. PORK PACKING definitely increases your worth to your company and puts you in line for that next "break" in your department. Why not send in that order today and be ready?

### CONTENTS

Buying, Killing, Handling Fancy Meats, Chilling and Refrigeration, Cutting, Trimming, Cutting Tests, Making and Converting Pork Cuts, Lard Manufacture, Provision Trading Rules, Curing Pork Meats, Soaking and Smoking, Packing Fancy Meats, Sausage and Cooked Meats, Rendering Inedible Products, Labor and Cost Distribution, and Merchandising.

PRICE \$6.<sup>25</sup> POSTPAID

Foreign: U. S. Funds

## THE NATIONAL PROVISIONER

407 South Dearborn St.,

Chicago, Illinois

### F. C. ROGERS, INC.

NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER

PACKINGHOUSE  
PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange  
and Philadelphia Commercial Exchange

### CANNING SPECIALIST & MEAT CONSULTANT

Practical, Chemical, Bacteriological

JEAN E. HANACHÉ

1651 Summerfield St.

Brooklyn, N. Y.

Telephone

Hegeman 3-9512



FEARN LABORATORIES, INC.

PHONE ARMITAGE 3697

701 N. WESTERN AVE.

CHICAGO, ILL.





### WILSON & CO. PLANT EMPLOYEES ENJOY THEIR ANNUAL PICNICS

More than 2,700 people, chiefly plant employees, attended the annual picnic of Wilson & Co. plant employees at Oklahoma City (see above). The same week a record crowd of 1,500 attended the picnic of the Albert Lea, Minn., plant group.

### New York News Notes

Vice-president Harry J. Williams, Wilson & Co., Chicago, was a visitor to New York last week.

B. R. Horner, manager, Swift & Company, Porto Rico branch, visited New York last week for several days and then returned to his headquarters.

George E. Mitchell, New York district manager, Swift & Company, will spend the next few weeks in New England.

Miss Anna Wass, secretary to New York branch house manager F. L. Mossberg, Armour and Company, is on an extended motor trip vacation.

Manager J. W. Laughlin, Jacob Dold Packing Co., Brooklyn, spent his vacation visiting with his folks at Ithaca, N. Y. Alvin Dawson, credit and office manager, Jacob Dold Packing Co., Brooklyn, will vacation in the Poconos.

Forman Casing Co., Inc., has moved to larger quarters at 761-771 Humboldt st., Brooklyn.

### Countrywide News Notes

C. V. Daniels, well-known builder in the meat packing field in the East, died recently at his home in Rutherford, N. J. He built a number of packing plants and branch houses in New York and Boston and had many friends in the meat trade.

W. E. Matthews, founder of George Matthews Co., Ltd., Canadian meat packers, died recently at Montreal, Que. Mr. Matthews was 76 years old and had half a century of experience in the meat industry before his retirement. His original firm underwent several changes, being known successively as Matthews-Blackwell and Matthews-Laing, and was prominent during the World war.

New abattoir was opened at Dublin, Ga., on August 1 by G. A. Jepeway.

City of Griffin and Spalding county,

Ga., are seeking PWA funds for construction of an abattoir.

M. & M. Sausage Co. has been opened at Faribault, Minn., by Jack Miller and Maurice Minor.

City Commissioners of Abilene, Tex., recently passed an ordinance requiring all meat sold in the city to be federally or municipally inspected.

Beavers Packing Plant, with a capacity of about 50 head of livestock a day, will be opened at Newnan, Ga., around September 1. Equipment is now being installed in the new plant. J. A. Beavers is the owner.

While the owner, Gus Miller, sr., was critically ill in a Portland hospital, the plant of the Miller Meat Packing Co., Klamath Falls, Ore., was destroyed by fire on August 4. The loss was estimated at \$100,000.

Neuhoff, Inc., Salem, Va., recently completed an addition designed to take care of the entire pork production of the plant and double its capacity. The addition includes a pork cutting room, fresh pork chill room, curing department, smoked meat and bacon slicing department.

John W. Allen, packinghouse equipment expert who represents Cincinnati Butchers' Supply Corp. with headquarters at Los Angeles, reports as Mark Twain was once compelled to do, that rumors of his death "are somewhat premature." Who started the rumor he doesn't know, but telegrams of condolence and even flowers were somewhat out of order, since John is on the job as usual at the old stand. His friends, both of the old days and the new, will be glad to know it.

The "Smokehouse", a modernistic combination of retail meat store, restaurant and produce market equipped for quick freezing and storage, was opened recently near Winston-Salem, N. C. The establishment was built by R. E. Lessa-ter and will serve as an outlet for cattle,

hogs and sheep raised on his estate near Winston-Salem.

### MEAT INDUSTRY FACTS

A revised and enlarged edition of the "Reference Book of the Meat Packing Industry" has been issued by the Institute of American Meat Packers. It brings up to date statistical material included in earlier editions, gives the historical background of meat, shows the place of meat in the diet, the educational work that is being done on behalf of meat, and describes the meat industry of the present time.

Some interesting historical information is given in "The quest of food;" the nation's meat producing plant is described; numbers of livestock on farms from 1840 to 1938 given; number slaughtered annually from 1880 to 1937; meat production annually from 1900 to 1937; meat consumption in the United States and other countries; livestock prices since 1900; a history of the American meat industry; competition in the industry; profits; packinghouse operations; distribution; exports and imports; a description of the Institute as the trade association of the meat packing industry and other information.

The book contains 64 pages with index and is a valuable reference for those within or related to the industry. It is distributed free of charge.

### VISKING RAISES WAGES

A voluntary wage increase of approximately 7½ per cent for all payroll employees of The Visking Corporation went into effect on August 8. This was a complete surprise to the workers; even an apprentice now receives more than the ultimate minimum wage under the federal wages and hours bill. Over 500 employees are affected.

## NEWS OF THE RETAILERS

Ray Teeny has engaged in the meat business at 6717 S. E. Milwaukee, Portland, Ore.

New Deal Meat Market has been opened in Klamath Falls, Ore., by Pop England and E. C. Dale, 615 S. 6th St.

Arthur Kitchen has sold his meat business at 1111 Commerce Ave., Longview, Wash., to Ralph O. Ramsay.

W. B. Hilton & Son have engaged in the meat business in the Pope bldg., Junction City, Ore.

United Meat Market, Inc., has been chartered in Portland, Ore., with capital of \$5,000, by P. A. Alexander and others.

Mrs. Max Janczak has engaged in the meat business at 2061 S. 25th st., Milwaukee.

Weisbrod Bros. has bought a meat market at Appleton, Minn.

Everett Sense and C. O. Sletten will conduct a meat business at Breckenridge, Minn.

Mrs. Max Janczak will open a meat business at 2061 So. 25th St., Milwaukee.

Andy Anderson has purchased Nielson's Market, Astoria, Ore., and will change name to Anderson's Market.

Delbert and Warren Homan have sold their meat business in Enterprise, Ore., to Les Ohler and Edw. Grandahl.

A. L. Fouty has been succeeded in the meat business at 4147 University Way, Seattle, Wash., by John and Frank Troyer.

L. K. Woods has sold his meat and grocery business at 201 S. 9th st., Yakima, Wash., to John H. Bunker.

Capitol Street Food Market has been established in Salem, Ore., by Joseph and Alfred J. Domagalla.

Rhodes Market has succeeded to the business of De'Orde's Meat Market, Cove, Ore.

Western Sanitary Meat Co. has been incorporated in Los Angeles by Ethel, Ray and E. Gruber.

H. Wong and R. Pond have opened a meat market at 1469 Hyde st., San Francisco.

H. Foster has engaged in the meat business at 3398 Mission st., San Francisco.

Frank J. Sadler, Sr., has purchased the Cut-Right Meat Market, Los Gatos, Cal.

W. J. Morris and F. J. Machado have engaged in the meat business at 4757 J st., Sacramento, Cal.

Merle Downing is erecting a butcher shop in Big Basin Wy, Saratoga, Cal.

B. J. Dunn, of Hoquiam, Wash., will open a branch meat and grocery business in Aberdeen, Wash.

Gerald Peterson, owner of City Meat Market, North Powder, Ore., will rebuild the slaughter house razed by fire.

J. A. Wilson has purchased the Main Street Market, Albany, Ore., from C. J. Thurston.

Vern Diller has engaged in the meat

## WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 18, 1938.

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
<b>STEERS, Choice<sup>1</sup>:</b>				
400-500 lbs. ....	\$16.00@17.50	.....	\$17.50@18.50	.....
500-600 lbs. ....	16.00@17.50	.....	17.50@18.50	\$18.00@19.00
600-700 lbs. ....	16.00@17.50	\$18.00@19.00	17.50@18.50	18.00@19.00
700-800 lbs. ....	16.00@17.50	18.50@19.50	17.50@18.50	.....
<b>STEERS, Good<sup>1</sup>:</b>				
400-500 lbs. ....	14.00@16.00	.....	15.00@17.50	.....
500-600 lbs. ....	14.00@16.00	.....	15.00@17.50	15.50@18.00
600-700 lbs. ....	14.00@16.00	16.00@18.00	15.50@17.50	15.50@18.00
700-800 lbs. ....	14.00@16.00	16.00@18.50	15.50@17.50	.....
<b>STEERS, Medium<sup>1</sup>:</b>				
400-600 lbs. ....	12.50@14.00	.....	12.50@15.00	13.50@15.50
600-700 lbs. ....	12.50@14.00	13.50@16.00	13.00@15.50	13.50@15.50
<b>STEERS, Common (Plain)<sup>1</sup>:</b>				
400-600 lbs. ....	10.50@12.50	12.00@13.50	11.00@12.50	12.00@13.50
<b>COWS (all weights):</b>				
Choice .....	.....	.....	.....	.....
Good .....	11.00@11.50	11.50@12.50	11.50@12.50	.....
Medium .....	10.50@11.00	11.00@11.50	10.50@11.50	11.00@12.00
Common (plain) .....	9.50@10.50	10.50@11.00	10.00@10.50	10.50@11.00
<b>Fresh Veal and Calf:</b>				
<b>VEAL (all weights)<sup>2</sup>:</b>				
Choice .....	15.00@16.00	16.00@17.00	17.00@18.00	17.00@18.00
Good .....	14.00@15.00	14.50@16.00	15.00@17.00	15.00@17.00
Medium .....	13.00@14.00	12.50@14.50	14.00@15.00	13.00@15.00
Common (plain) .....	12.00@13.00	11.50@12.50	13.00@14.00	12.00@13.00
<b>CALF (all weights)<sup>2</sup>, ♀:</b>				
Choice .....	.....	.....	.....	.....
Good .....	11.50@12.50	.....	14.00@15.50	.....
Medium .....	10.50@11.50	.....	13.00@14.00	.....
Common (plain) .....	10.00@10.50	.....	12.00@13.00	.....
<b>Fresh Lamb and Mutton:</b>				
<b>SPRING LAMB, Choice:</b>				
38 lbs. down .....	15.00@17.00	18.50@19.50	17.00@17.50	18.00@19.00
39-45 lbs. ....	15.00@17.00	18.00@19.00	17.00@17.50	18.00@19.00
46-55 lbs. ....	15.00@16.50	18.00@19.00	16.50@17.50	18.00@18.50
<b>SPRING LAMB, Good:</b>				
38 lbs. down .....	13.00@15.00	17.50@18.50	16.50@17.00	17.00@18.00
39-45 lbs. ....	13.00@15.00	17.00@18.00	16.00@17.00	17.00@18.00
46-55 lbs. ....	13.00@15.00	16.50@18.00	16.00@17.00	17.00@18.00
<b>SPRING LAMB, Medium:</b>				
All weights .....	12.00@13.00	15.00@17.00	14.00@16.00	15.00@17.00
<b>SPRING LAMB, Common (Plain):</b>				
All weights .....	11.00@12.00	13.00@15.00	12.00@14.00	13.00@15.00
<b>YEARLING (all weights):</b>				
Choice .....	11.50@13.50	.....	12.00@14.00	.....
Good .....	10.50@11.50	.....	11.00@12.00	.....
Medium .....	9.50@10.50	.....	10.00@11.00	.....
Common (plain) .....	.....	.....	.....	.....
<b>MUTTON (Ewe), 70 lbs. down:</b>				
Good .....	8.00@ 9.00	9.00@10.00	8.00@ 9.00	.....
Medium .....	7.00@ 8.00	7.00@ 8.00	7.00@ 8.00	.....
Common (plain) .....	6.00@ 7.00	7.00@ 8.00	6.00@ 7.00	.....
<b>Fresh Pork Cuts:</b>				
<b>LOINS:</b>				
8-10 lbs. ....	20.00@21.00	18.50@19.00	17.00@18.50	17.50@20.00
10-12 lbs. ....	19.00@20.00	18.00@19.00	17.00@18.00	17.00@19.50
12-15 lbs. ....	16.50@18.00	16.00@17.50	15.00@16.00	16.00@17.50
16-22 lbs. ....	12.00@13.50	13.50@15.50	13.00@14.00	14.50@16.00
<b>SHOULDERS, Skinned, N. Y. Style:</b>				
8-12 lbs. ....	14.50@15.50	.....	15.00@16.00	.....
<b>PICNICS:</b>				
6-8 lbs. ....	.....	15.00@16.00	.....	.....
<b>BUTTS, Boston Style:</b>				
4-8 lbs. ....	18.00@19.00	.....	17.50@19.00	17.50@19.00
<b>SPARE RIBS:</b>				
Half sheets .....	11.50@12.50	.....	.....	.....
<b>TRIMMINGS:</b>				
Regular .....	8.00@ 8.50	.....	.....	.....

NOTE: Effective July 5, carcasses from new crop lambs will be classified as "Spring Lamb," and carcasses from old crop ovine animals will be classified as "Yearling."

<sup>1</sup>Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. <sup>2</sup>"Skin on" at New York and Chicago. <sup>3</sup>Includes sides at Boston and Philadelphia.

business at 3416 S. E. Powell, Portland, Ore.

H. M. McCall has taken over the meat department of the Fareway store at Boone, Ia.

Wallace W. Jensen will open a meat

market at Spirit Lake, Ia.

Weisbrod Bros. has taken over the Lembke Meat Market at Appleton, Minn.

Bundy & Mae were succeeded by Worth Bundy at Alexandria, Minn.

## JULY FRESH MEAT PRICES

### CHICAGO

Wholesale fresh meat prices for July, 1938, with comparisons:

#### BEEF.

	July, 1938.	June, 1938.	July, 1937.
Steer—			
Choice, 400-500 lbs. <sup>1</sup> .....	\$16.84	\$15.76	\$22.14
500-600 lbs. ....	16.84	15.76	22.14
600-700 lbs. ....	17.11	15.90	22.18
700-800 lbs. ....	17.11	15.90	22.18
Good, 400-500 lbs. <sup>1</sup> .....	15.46	14.92	20.32
500-600 lbs. ....	15.46	14.92	20.31
600-700 lbs. ....	15.67	14.99	20.45
700-800 lbs. ....	15.67	14.99	20.45
Medium, 400-600 lbs. <sup>1</sup> .....	14.21	14.15	16.20
600-700 lbs. ....	14.36	14.09	17.11
Common, 400-600 lbs. <sup>1</sup> .....	12.49	13.15	12.70
Cow, all wts.—			
Choice .....	12.45	12.33	14.75
Good .....	11.85	11.65	12.31
Medium .....	11.16	11.15	10.62
Common .....	11.16	11.15	10.62

#### VEAL CARCASSES.

Veal—all wts.— <sup>1</sup>			
Choice .....	14.18	13.86	15.50
Good .....	13.18	12.86	14.50
Medium .....	12.22	11.90	13.44
Common .....	11.26	11.07	12.37

Calf, all wts.— <sup>1</sup>			
Choice .....	.....	.....	.....
Good .....	.....	.....	.....
Medium .....	.....	.....	.....
Common .....	.....	.....	.....

#### LAMB AND MUTTON.

Lamb—			
Choice, 38 lbs. down.....	18.98	16.10	20.33
39-45 lbs. ....	18.98	15.90	20.33
46-55 lbs. ....	18.98	15.10	20.48
Good, 38 lbs. down.....	17.06	14.74	19.09
39-45 lbs. ....	17.06	14.01	19.09
46-55 lbs. ....	17.06	13.56	19.53
Medium, all wts. <sup>1</sup> .....	15.31	12.38	17.99
Common, all wts. <sup>1</sup> .....	14.06	11.48	16.53

Yearlings, all wts.—			
Choice .....	.....	.....	16.91
Good .....	13.82	.....	15.45
Medium .....	12.32	.....	13.67
Common .....	11.32	.....	.....

Mutton (ewe), 70 lbs. down—			
Good .....	9.50	9.10	10.38
Medium .....	8.50	8.10	8.94
Common .....	7.50	7.20	7.50

#### FRESH PORK.

Hams, 10-14 lbs. av.....	19.68	18.12	21.36
Loins, 8-10 lbs. av.....	23.40	20.64	25.66
10-12 lbs. av.....	22.40	19.64	27.06
12-15 lbs. av.....	19.46	17.76	23.32
16-22 lbs. av.....	14.61	15.48	19.09

Shoulders, N. Y. style—			
skinned, 8-12 lbs. av.....	15.28	13.70	19.02
Picnics, 6-8 lbs. av.....	.....	.....	.....
Butts, Boston style, .....	.....	.....	.....
4-8 lbs. av.....	19.55	16.92	24.02
Spareribs (half sheets).....	12.49	11.40	16.28

### NEW YORK

Wholesale fresh meat prices for July, 1938, with comparisons:

#### BEEF.

	July, 1938.	June, 1938.	July, 1937.
Steer—			
Choice, 400-500 lbs. <sup>1</sup> .....	\$18.16	\$16.44	\$.....
500-600 lbs. ....	18.16	16.44	22.67
600-700 lbs. ....	18.31	16.45	22.97
700-800 lbs. ....	18.41	16.45	22.99
Good, 400-500 lbs. <sup>1</sup> .....	16.98	15.63	19.96
500-600 lbs. ....	16.98	15.63	20.48
600-700 lbs. ....	17.14	15.64	20.72
700-800 lbs. ....	17.24	15.64	20.83
Medium, 400-600 lbs. <sup>1</sup> .....	14.78	14.41	16.16
600-700 lbs. ....	15.28	14.72	16.67
Common, 400-600 lbs. <sup>1</sup> .....	13.28	13.28	12.55
Cow, all wts.—			
Choice .....	.....	.....	.....
Good .....	13.97	13.54	14.84
Medium .....	12.80	12.63	12.38
Common .....	11.74	11.78	10.44

#### VEAL CARCASSES.

Veal, all wts.— <sup>1</sup>			
Choice .....	15.81	15.54	17.34
Good .....	14.31	13.99	15.88
Medium .....	12.88	12.36	14.28
Common .....	11.88	11.31	13.09

Calf, all wts.— <sup>1</sup>			
Choice .....	.....	.....	.....
Good .....	12.88	.....	14.67
Medium .....	11.50	.....	13.47
Common .....	10.55	.....	12.38

#### LAMB AND MUTTON.

Lamb—			
Choice, 38 lbs. down.....	19.56	16.56	21.13
39-45 lbs. ....	19.25	15.69	20.71
46-55 lbs. ....	18.99	15.69	20.32
Good, 38 lbs. down.....	18.82	15.44	20.09
39-45 lbs. ....	18.51	14.48	19.72
46-55 lbs. ....	17.92	14.38	19.34
Medium, all wts. <sup>1</sup> .....	16.68	13.20	18.34
Common, all wts. <sup>1</sup> .....	15.05	12.01	16.48

Yearlings, all wts.—			
Choice .....	.....	.....	17.92
Good .....	14.52	.....	16.61
Medium .....	13.44	.....	15.03
Common .....	12.20	.....	.....

Mutton (ewe), 70 lbs. down—			
Good .....	9.40	9.29	11.95
Medium .....	8.31	8.15	10.09
Common .....	7.25	6.90	8.32

#### FRESH PORK.

Hams, 10-14 lbs. av.....	20.89	18.99	22.71
Loins, 8-10 lbs. av.....	22.84	20.47	27.42
10-12 lbs. av.....	22.08	19.92	26.62
12-15 lbs. av.....	19.53	18.56	23.76
16-22 lbs. av.....	16.08	16.32	20.60
Shoulders, N. Y. style, .....	.....	.....	.....
skinned, 8-12 lbs. av.....	16.96	15.31	19.04
Picnics, 6-8 lbs. av.....	.....	.....	.....
Butts, Boston style, .....	.....	.....	.....
4-8 lbs. av.....	19.78	17.93	24.26
Spareribs (half sheet).....	12.00	12.11	15.62

<sup>1</sup>Weight range of 300-500 lbs. in 1937; <sup>2</sup>weight range of 500-600 lbs. at New York. 300-600 lbs. at Chicago in 1937. <sup>3</sup>Skin on at New York and Chicago. <sup>4</sup>Effective June 7, 1937, carcasses from lambs born in spring of 1936 classified as yearlings.

## NEW MEAT EXHIBITS READY

Meat cuts suitable for every purse and for every purpose will be shown by the National Live Stock and Meat Board during the Meat Exhibit season now at hand. Displays will range from the standing rib roast to plate boiling beef, from Frenched loin roast to ham shank, and from English lamb chops to lamb neck slices.

In conjunction with this array of "stream-lined" cuts which represent the new styles for 1939 will be thought-provoking displays which show the necessity of meat in the diet, and portrayal of new revelations in the fields of meat cookery and food value, all to appear in a series of meat exhibits for fairs, livestock expositions and food shows.

The exhibit season officially opened at the Illinois State Fair in Springfield, August 13 to 21. A continuous schedule has been arranged and the season will reach its climax with the exhibit at the International Live Stock Exposition in Chicago.

There will be cuts for the diet of the "would-be thins," and for those who seek to be pleasingly plump, cuts for the woman with the Rolls-Royce income as well as for those who have to stretch their meat dollars to the limit. Visitors will learn that meat from the lower-priced cuts is just as high in food value as meat from the more select cuts. An innovation in displays will be one showing cuts especially suitable for special events, such as Hallowe'en, Thanksgiving, Christmas, New Year and other festive occasions.

Thirteen glass vials which contain in purified form, food elements with almost magical properties will be on display. These thirteen elements are absolutely essential to health and nine of them are found in meat. They include iron, which builds red blood and helps to prevent anemia; phosphorus, which helps to

build strong bones and healthy teeth; protein, which builds and repairs body tissues; and five vials containing vitamins. These vitamins promote growth, stimulate the appetite and help to prevent such diseases as scurvy, pellagra and rickets. Meat is a good source of the necessary vitamins.

Lard will again be used in modeling displays which tell a forceful story.

The season's meat exhibits are planned to be of practical interest and value to livestock growers and feeders, housewives, retailers, students, teachers, physicians, dentists and business men. The story of meat will be presented in an easily understandable way and at the same time in such a striking form that the information will not be forgotten.

## FOOD STANDARDS COMMITTEE

Appointment of a food standards committee in the Food and Drug Administration, U. S. Department of Agriculture, has been approved by Secretary of Agriculture Wallace. The committee will function under the food, drug and cosmetic act of 1938, formulating food definitions and standards both of identity and quality, including fill of containers.

Meats and meat food products are exempt from the new act so far as they are covered in the meat inspection act. But other products handled or manufactured by packers—such as dog food, livestock feeds, all-vegetable shortenings, canned vegetables and soups—come under the terms of the new law.

The committee will meet at intervals to review data assembled, draft tentative standards and then, upon conclusion of public hearings, make its final recommendations. Under the new act these definitions and standards will have the full force and effect of law when promulgated by the Secretary. Members of the committee are:

For Association of Official Agricultural Chemists: C. D. Howard, director and chief, division of chemistry and sanitation, state board of health, Concord, N. H., and Guy G. Frary, state chemist, Vermilion, S. D.; For Association of Dairy, Food and Drug Officials: J. J. Taylor, state chemist, department of agriculture, Tallahassee, Florida, and Mrs. F. C. Dugan, director, bureau of foods, drugs and hotels, state board of health, Louisville, Ky.; For the Food and Drug Administration: W. B. White, chief, food division, and W. S. Frisbie, chief, division of state cooperation.

## CHAIN STORE SALES

Safeway Stores, Inc., reports sales of \$223,526,242 for the first 32 weeks of 1938, a decrease of 3.3 per cent from \$231,195,665 volume in 1937. Sales for the four weeks ended August 6 were \$28,684,522 compared with \$30,106,912 a year earlier.



# Classified ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

## Men Wanted

### Manager Wanted

Foreign concern shipping large quantities of canned hams and sausages to the United States desires experienced manager for establishing own offices. W-332, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Rendering Superintendent

Wanted, highly experienced rendering superintendent or foreman who has had considerable experience in dry rendering. State salary and experience, with reference. W-327, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

### High-Grade Salesman

Large, well-established Eastern manufacturer, catering to meat packing industry, is seeking a high-grade salesman. Will consider only applicants having held responsible position and having unquestionable record and personal reputation, who can produce business with a strictly quality product. This is a salaried position. Applicants must state complete personal history, experience, accomplishments, age, family responsibilities, commercial and personal references, also salary expected. Strictly confidential. No references will be checked until after first interview. W-333, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Plants for Sale

### Packing Plant

For sale, small modern packing plant fully equipped; also rendering plant with practically new equipment; both situated on ten-acre tract located in Tulsa, Oklahoma. Write for further details to Roy F. Godfrey, Receiver, 602 Tulsa Loan Building, Tulsa, Oklahoma.

## Position Wanted

### Sausage Foreman

New connection wanted by expert sausage maker with 30 years' experience on all kinds of sausage, meat specialties, boiled and baked hams. Can take full charge and produce. Uniform quality at minimum cost. Also pickle cellar, hog cutting, lard making. Knowledge of general packinghouse work. Prefer West. W-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

### Casing Salesman

Nine years' experience. Familiar entire East. Desires worthwhile connection with casing house or packer. New car. Salary or commission. W-331, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Expert Canner

thoroughly familiar with canning and processing of ham, tongue and all other meat products in tin and glass is looking for reliable connection. Also thoroughly experienced in canning and processing of poultry products. Has his own formula. Best of references. W-330, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

### Car Route Salesman

Ten years' experience as car route salesman, selling an average of a car of beef, lamb and pork a week. Plenty of initiative and common sense. Connection must be permanent. Available on short notice. Connecticut territory. W-325, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

## Equipment for Sale

### The Bunn Tying Machine

is used very generally by packers for tying sausage boxes, bacon squares, picnics, butts, etc. Ties 20-30 packages per minute. Saves twine. Write for our 10-day free trial offer. B. H. Bunn Co., 7609 Vincennes Ave., Chicago, Ill.

## Equipment for Sale

### Miscellaneous Used Equipment

For sale:

- 70 Adelmann ham boilers, \$4.00 ea.
- 50 Oval ham boilers, 3.00 ea.
- 25 loaf boilers, 2.00 ea.
- 30 wire moulds, .25 ea.
- 1 electric fat cube cutter, 200.00
- 1 hand head cheese cutter, 50.00
- 1 electric stick scraper, 20.00
- 1 steel cooking vat, 4' x 5' x 3 1/2', 50.00

CHAS. ABRAMS

1422 S. 5th St., Philadelphia, Penn.

### Guaranteed Good Rebuilt Equip.

2-500 ton Hydraulic Curb Presses; 2 Mechanical Mfg. Co. Double-Arm Meat Mixers; 1 Albright Nell 2 1/2 ft. x 5-ft. Jacketed Dryer; 3 Anderson No. 1 Oil Expellers with 15-HP. AC motors; 1-500 ton Hydraulic Curb Press; 1 Hottmann 1000-lb. twin-screw mixer; two 4-ft. x 9-ft. Mechanical Mfg. Co. Lard Rolls; 2 Jay-Bee Hammer Mills, No. 2, No. 3 for Cracklings; one 24-in. x 20-in. Type "B" Jeffrey Hammer Mill; 1 No. 1 CV M & M Hog; 3 Bartlett & Snow Jacketed Tankage Dryers 10' dia.; 1 "Boss" No. 166 Meat Chopper; 1 "Buffalo" No. 23 Silent Cutter.

Send for Consolidated News listing hundreds of other values in: Cutters, Melters, Rendering Tanks, Kettles, Grinders, Cookers, Hydraulic Presses, Pumps, etc. We buy and sell from a single item to a complete plant.

CONSOLIDATED PRODUCTS CO., Inc.

14-19 Park Row, New York City

### Grinder Plates and Knives

C.D. reversible plates. O.K. knives with changeable blades, and C.D. TRIUMPH knives with changeable blades are used throughout the meat packing and sausage manufacturing field! They last longer, work better, and are standard equipment for all grinders. The C.D. is the most scientific meat grinding equipment. Plates will not crack, break or chip at cutting edges, knives are self-sharpening.

We also carry in stock feed worms, studs, rings, all types of solid knives, silent cutter knives, sausage linking gauges, etc.

All C.D. and O.K. equipment is designed and perfected under direct supervision of The Old Timer, Charles W. Dieckmann. Write for prices!

SPECIALTY MFRS. SALES CO.

2021 Grace St., Chicago, Ill.

**WATCH THIS PAGE FOR OPPORTUNITIES !**



No key, nothing to unscrew. Just slip them in place and they stay there until you want to take them out, and that is just as easy.

## A COMPLETE VOLUME

of 26 issues of The National Provisioner can be easily kept for future reference to an item of trade information or some valuable trade statistics by putting them in our

### NEW MULTIPLE BINDER

which is as simple as filing letters in the most ordinary file. The New Binder has the appearance of a regular bound book. The cover is of cloth board and the name is stamped in gold. The Binder makes a substantially-bound volume that will be a valuable part of your office equipment or a handsome addition to your library.

We want every subscriber of The National Provisioner to keep their copies in a convenient file and are therefore offering you this New Multiple Binder at cost. Send us your name and address with \$1.50, plus 20c postage, and we will send the Binder.

Send your order today, to

**THE NATIONAL PROVISIONER**

407 South  
Dearborn St.

**Chicago, Ill.**



# Oppenheimer Casing Co.

*Importers* **SAUSAGE CASINGS** *Exporters*  
**CHICAGO, U. S. A.**

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

## THE CASING HOUSE BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

NEW YORK  
BUENOS AIRES

CHICAGO  
AUSTRALIA

LONDON  
WELLINGTON



*A Real Business Builder*

**O. R. B.**  
**CANNED HAM**  
Imported from Poland  
ECONOMICAL  
FLAVORFUL

*Exclusively Imported by*  
**J. S. HOFFMAN CO.**  
CHICAGO, ILL. NEW YORK, N. Y.

## PATENT CASING COMPANY

*Manufacturers of*

**PATENT SEWED CASINGS**

MADE UNDER SOL MAY METHODS

617-23 West 24th Place

Chicago, Illinois

**To Sell Your Hog Casings**  
*in Great Britain*

communicate with

**STOKES & DALTON, LTD.**  
Leeds 9 ENGLAND

## THE CUDAHY PACKING CO.

PRODUCERS/IMPORTERS AND EXPORTERS OF

**Sausage Casings**

221 NORTH LA SALLE STREET

CHICAGO, U. S. A.

## GEO. H. JACKLE

*Broker*

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City

## C. A. BURNETTE CO.

Union Stock Yards

Chicago, Ill.

**Dressed Hogs**  
**Dressed Beef**

*Boneless Beef Cuts • Sausage Material*

## LINK-BELT

**CHAINS-SPROCKETS**  
**ANTI-FRICTION PILLOW BLOCKS**  
**POWER TRANSMISSION EQUIPMENT**  
**ELEVATORS AND CONVEYORS**

*Catalogs Sent on Request*

**LINK-BELT COMPANY**

0500-B

Chicago  
San Francisco

Indianapolis  
Toronto

Philadelphia  
Atlanta  
Offices in Principal Cities

# Advertisers

## IN THIS ISSUE OF THE NATIONAL PROVISIONER

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically

and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



The National Provisioner is a Member Audit Bureau of Circulations and Associated Business Papers, Inc.

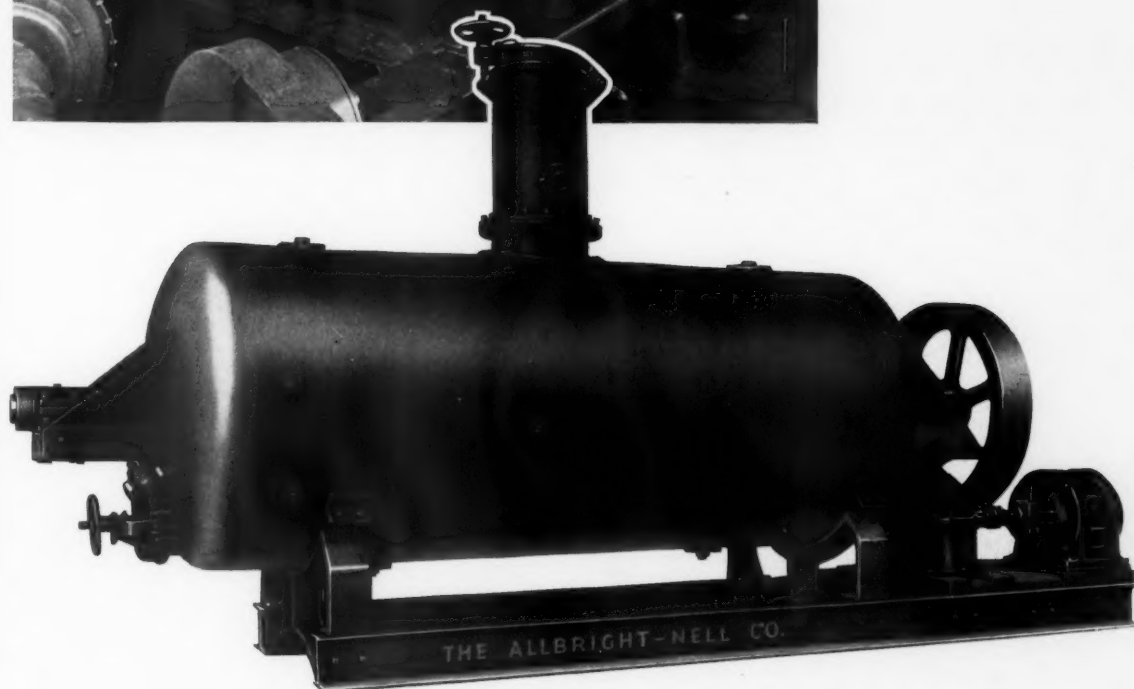


Albany Packing Co.....	34, 35	Legg Packing Co., Inc., A. C.....	56
Allbright-Nell Co.....	Third Cover	Levi & Co., Inc., Berth.....	61
American Can Co.....	15	Link-Belt Co. ....	61
American Spice Trade Ass'n.....	55		
Ampol, Inc. ....	46	Mayer & Sons Co., H. J.....	7
Arbogast & Bastian Co.....	46	McMurray, L. H.....	50
Armour & Company.....	16	Meyer, H. H. Packing Co.....	48
		Micro-Westco, Inc. ....	31
Bemis Bro. Bag Co.....	50	Midland Paint & Varnish Co.....	39
Burnette Co., C. A.....	61	Mitts & Merrill.....	40
		Morrell & Co., John.....	46
Callahan and Co., A. P.....	47		
Carrier Corporation .....	30	Oppenheimer Casing Co.....	61
Cincinnati Butchers' Supply Corp....	6		
Corn Products Sales Co.....	Front Cover	Patent Casing Company.....	61
Cudahy Packing Co.....	61	Powers Regulator Company.....	40
		Preservaline Mfg. Co.....	32
Dold Packing Co., Jacob.....	48	Pure Carbonic Incorporated.....	28
du Pont, E. I. de Nemours & Co., Inc. .	8		
		Rath Packing Company.....	48
Fearn Laboratories, Inc.....	56	Rogers, Inc., F. C.....	56
Felin, John J. & Co., Inc.....	46		
Foote Bros. Gear & Machine Corp....	39	Smith's Sons Co., John E... Second Cover	
		Stange Co., Wm. J.....	3
Griffith Laboratories, The.....	5	Stedman's Foundry & Machine Wks..	40
		Stevenson Cold Storage Door Co....	30
Ham Boiler Corporation.....	36	Stokes & Dalton, Ltd.....	61
Hanache, Jean .....	56	Swift & Co.....	Fourth Cover
Hercules Powder Co., Inc.....	9	Sylvania Industrial Corp.....	10
Hoffman, J. S. Co.....	61		
Hormel & Co., Geo. A.....	46	Tobin Packing Co.....	32
Hunter Packing Co.....	48		
		United Cork Companies.....	30
Identification, Inc....	Insert 11, 12, 13, 14	U. S. Slicing Machine Co.....	27
		Unit Heater & Cooler Co., The.....	30
Jackle, Geo. H.....	61		
Jamison Cold Storage Door Co.....	30	Vogt & Sons, Inc., F. G.....	48
Jourdan Process Cooker Co.....	24		
		Williams Pat. Crusher & Pulv. Co....	40
Kahn's Sons Co., E.....	46	Wilmington Provision Co.....	46
Kennett-Murray & Co.....	50		
Kingan & Co.....	48		
Krey Packing Co.....	48		

While every precaution is taken to insure accuracy we cannot guarantee against the possibility of a change or omission in this index.

# ANCO COOKERS SELECTED ON MERITS

for  
**Ultra Modern  
Rendering Plant**



ANCO Laabs Sanitary Rendering Cookers were selected by the Commissioners for the Shelby County Reduction Plant, located near Memphis, Tennessee, after a very thorough investigation. The installation, in which these two ANCO 5' x 10' Cookers now operate, is unique in that it is air conditioned. This is just another of the 800 installations of ANCO Laabs Cookers — one that is no doubt the most modern. This plant is described and illustrated in this issue of THE NATIONAL PROVISIONER. ANCO engineers are always ready to tell you how "Laabs" has been the "World's Foremost Rendering Process and Equipment" for over 14 years.



## THE ALLBRIGHT-NELL CO.

5323 S. Western Boulevard  
Chicago, Ill.

117 Liberty Street  
New York, N. Y.

111 Sutter Street  
San Francisco, Calif.

LAABS PATENTS: *United States* patents 1,317,675, 1,578,245, 1,630,124, and 1,761,480; *Great Britain*, No. 283,952; *Australia*, No. 2,279; *France*, No. 617,978; *Argentina*, No. 26,749; *Canada*, No. 277,703; *Uruguay*, No. 2,234; *Holland*, No. 19,681; *Germany*, No. 511,131; *Brazil*, No. 18,817; *Other U. S. and foreign patents pending.*



# SUDS

with

# PRIDE WASHING POWDER

**L**ONG-LASTING . . . hard-working . . . richly soapy . . .

Pride Washing Powder's suds work wonders with the greases and stains that make packinghouse cleansing particularly difficult. Whatever the surface—metal, wood, stone, tile, brick, or porcelain—the clean-up job is efficiently done; the clean-up hours are shortened. Science-checked in our chemical laboratory, work-tested in our own plant, Pride is a packinghouse product for a packinghouse job. Packed in 200-lb. barrels, 125-lb. drums, 25-lb. pails. No matter where your plant is located, there is a Swift agent near you.

**SWIFT & COMPANY**

*Industrial Soap Department*



R